

Angel PM16

Saccharomyces cerevisiae bayanus for sparkling wines and difficult conditions.

An excellent choice for primary and secondary fermentation, this reliable strain yields elegant sparkling wines along with still white, rose, and red varieties.



NEW PRODUCT

Product Description

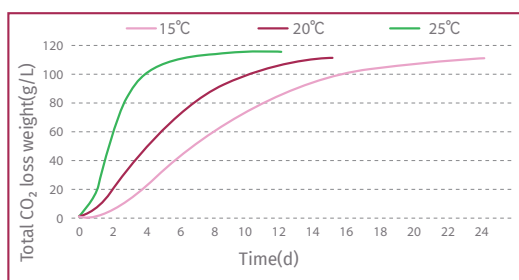
PM16 is a typical Prise de Mousse yeast from Champagne region (France). This yeast is robust, low-nutrient-requirement and high-alcohol-tolerance strain for white wine, sparkling wine, late-harvest wine, also cider and mead. The H₂S production of PM16 is low, and the fermentation is vigorous to produce a dry wine with clean and neutral aroma, especially for Chardonnay with subtle pear, citrus like flavors. PM16 has a good tolerance for SO₂ and high alcohol level, so it is very recommended for restarting stuck fermentation. With the good characteristic of fermenting in low temperature, it also used in sparkling secondary fermentation. PM16 has rapid fermentation rate with short lag time. PM16 has neutral contribution to wine's organoleptic profile (low production of esters), makes it ideal for producing different types of red, white and fruit wines.

Fermentation Characteristics

• Fermentation temperature range	10.0-30.0 °C
• Alcohol tolerance	around 18%vol
• Nitrogen requirement	low
• Fermentation speed	fast
• Production of volatile acidity	low
• High tolerance of SO ₂	
• Production of SO ₂	moderate
• Production of H ₂ S	low
• Production of foam	low
• Production of glycerol	moderate
• Flocculation	very good

Experiment Result

PM16 is highly versatile, offering minimal sensory influence and rapidly establishing dominance to manage native microflora effectively.



Fermentation kinetics of PM16 at different temperatures

Chemical and Biological Analysis

• Humidity	< 8%	• <i>Escherichia coli</i>	Absence/g
• Viable yeast	> 10 ¹⁰ CFU/g	• <i>Salmonella</i>	Absence/25g
• Aerobic plate count	< 10 ⁴ CFU/g	• <i>Staphylococci</i>	Absence/g
• Lactic acid bacteria	< 10 ⁵ CFU/g	• Lead	< 2 mg/kg
• Moulds	< 10 ³ CFU/g	• Mercury	< 1 mg/kg
• Yeast of different species	< 10 ⁵ CFU/g	• Arsenic	< 3 mg/kg
• Coliforms	< 10 ² CFU/g	• Cadmium	< 1 mg/kg

WINE YEAST





Angel PM16



Application

A wide range of applications for different types drinks, including wine, cider, mead and other fruits. Suitable for secondary fermentation for sparkling wine with short lag phase. Suitable for restarting fermentations, low temperature fermentations, and high clarified, low nitrogen and growth factors musts. A pure yeast selected for medium aromatic characters and robust fermentations. The fermentation kinetics of PM16 is complete and robust with clean varietal aromas without undesirable compounds. Good fermentation activity in the conditions of nutrient deficiency or high potential alcohol content. Low production of H_2S makes wine clean. Neutral sensory for wines to preserves the varietal properties.

Protocol for Use

Rehydration Without Yeast Nutrition

1. Rehydrate the yeast using water at 10 times its weight, with a temperature range of 35 °C to 40 °C.
2. Resuspend the yeast by gently stirring, and wait for 20 minutes.
3. Blend the rehydrated yeast with a bit of juice/must, gradually acclimating the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the juice/must.

Rehydration with Nutri-Rehyd

In the situations of tough fermentation conditions (high potential alcohol, over clarified must, low temperature), rehydrating yeast with Nutri-Rehyd is recommended. Carry out the rehydration procedure according to the selected Nutri-Rehyd product's instructions.

Storage and Shelf Life

Store in original sealed packages, in a cool and dry environment. Shelf life at the recommended conditions is 42 months. After opening the yeast must be used as soon as possible. Avoiding long-term storage at temperature above 30 °C.

Package

Vacuum aluminum foil packaging, 500g/bags, 20bags/carton.

Dosage

Recommended dose: 20-30 g/hL
Sparkling wine: 30-40 g/hL
Restart fermentation: 30-50 g/hL

Tips

- The difference between the yeast and must temperatures should not exceed 10 °C during inoculation.
- Fermentations using active dry yeast can reduce the risk of contamination by wild yeast and harmful microorganisms.
- The rehydration process must not exceed 30 minutes.