

# Good Rehydration Practices for Selected Yeasts

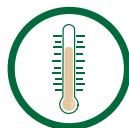
## ► Why?

- Correct rehydration and inoculation are crucial for the survival and activity of selected yeast.

## Key Points



- **DO NOT USE JUICE/MUST AT THE BEGINNING** of rehydration. At this stage, dry yeast is not ready to confront the aggressive conditions of the must (indigenous yeasts, SO<sub>2</sub>, pH, temperature and sugars, etc.). The yeast must be given time to gently wake up in water.



- **MONITOR THE TEMPERATURE** of the yeast starter and must. Yeast is highly sensitive to temperature variations. A thermometer must be used at each step of rehydration.



- **ADAPT THE YEAST DOSAGE** to the must to be inoculated. Increase the dosage in the following cases:
  - Infected harvest
  - Recurring or suspected presence of *Brettanomyces*
  - Potential alcohol degree >13% vol.Minimum dosage is 25 g/hL.



- **IF NECESSARY\*, USE A YEAST PROTECTOR** at rehydration to provide protection that will help the health of the selected yeast at the start and end of fermentation.



- **INOCULATE AS EARLY AS POSSIBLE** and after any necessary pre-alcohol fermentation treatments. To ensure the good implantation of the selected yeasts and their dominance over indigenous organisms.

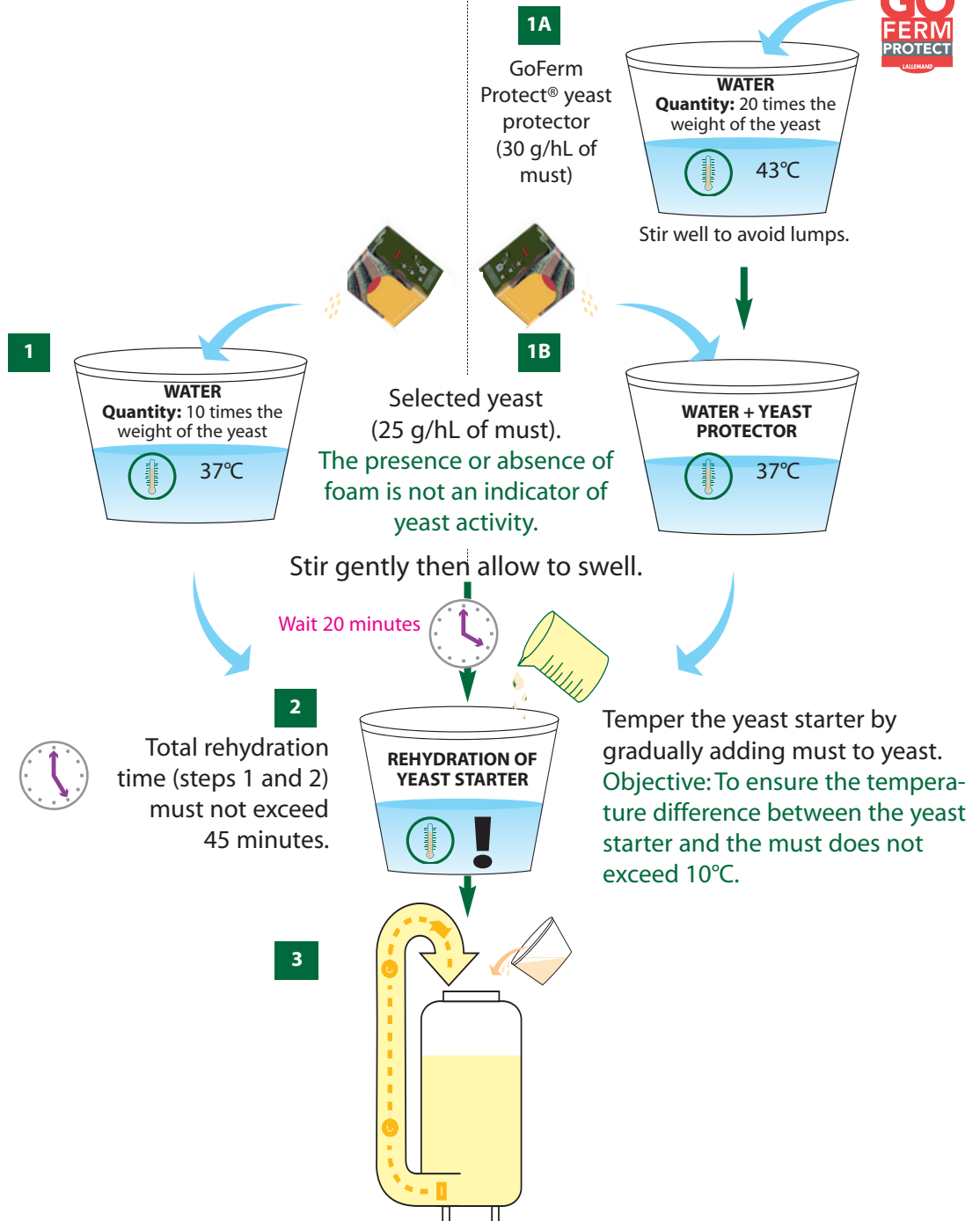
\* To determine the need for a yeast protector, please refer to the Practical Guide to Vinification No. 2, "Safe Alcoholic Fermentation: Protecting the Yeast."



# Yeasting Step by Step

## Traditional Yeasting

## Secure Yeasting



Mix the yeast starter into the must with a homogenizing pump-over.