

# SpiritoSpeed

## BCL

*Saccharomyces cerevisiae*

BRANDY

### DESCRIPTION

SpiritoSpeed BCL is a true gem, producing fresh and long-lasting aromas of green apple, pear, flowers, and citrus fruit. It's perfect for fermenting both aromatic and neutral grapes. When distilled, these aromas not only intensify but also stabilize, creating a pleasant sensory experience.

With a short lag phase, SpiritoSpeed BCL effectively controls contamination, ensuring a clean fermentation process. It thrives at temperatures between 15°C and 25°C (59°F and 77°F) and boasts an impressive alcohol tolerance of up to 15%. Specifically designed for high-quality brandy and fruit spirit production, SpiritoSpeed BCL is your go-to for crafting exceptional spirits.

### DOSAGE

20-50 g/hL (1.7-4.2 lb/1,000 gal)

### PACKAGING & STORAGE

#### 0.5 kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F) and dry area.

Opened package: carefully reseal and store as indicated above; use quickly.

### COMPLIANCE

*This product may be subject to regulatory restrictions in certain jurisdictions and may vary by country. The user is responsible for determining and ensuring compliance with all applicable laws and regulations and must verify local applicability.*

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

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