

SpiritoSpeed

BFR

Saccharomyces cerevisiae

DESCRIPTION

SpiritoSpeed BFR excels at maximizing aroma production in both aromatic and neutral grape varieties. It displays an intense aromatic profile, featuring white-fleshed stone fruits such as peach and apricot, green apple, and mineral notes, thanks to its high levels of acetate and ethyl esters.

This yeast is a low SO₂ and volatile acidity producer, ensuring a clean and pure fermentation. It thrives at fermentation temperatures between 12°C and 20°C (54°F and 68°F). SpiritoSpeed BFR is ideal for crafting brandy from both neutral and aromatic grape varieties, resulting in a spirit rich in flavors and perfect for barrel ageing. It also works wonders in producing aromatic fruit spirits.

DOSAGE

20-50 g/hL (0,75-2 g/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.