



Laffort Protocol for Restarting Stuck Fermentations



Actiflore Bayanus

Strain BO 213 is recommended for restarting stuck or sluggish fermentations, even at very high alcohol levels. It produces very little volatile acidity (approximately 0.23 g/L expressed in H₂SO₄ per 200 g/L of sugar fermented). This strain is resistant to high alcohol (up to 18 % alcohol/vol.) and sugar levels.



Bioactiv

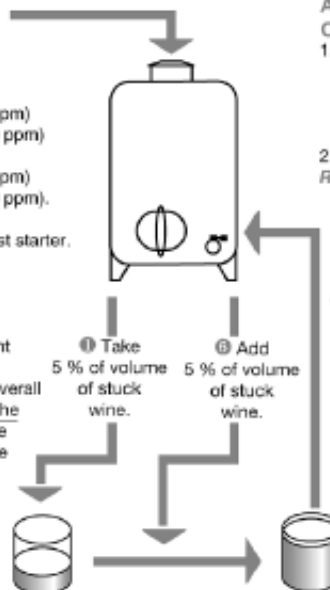
BIOACTIV is a special preparation selected for its natural richness in survival elements. The composition of this activator was carefully studied in order to prevent stuck fermentations. Its preventive use on very high sugar must enables fermentation to go much further. Thanks to a rigorous selection of source materials, **BIOACTIV** has high levels of poly-unsaturated fatty acids and sterols, which guarantee the yeast's "longevity".

A. - PREPARATION AND PROTECTION OF THE WINE

1. Adjust SO₂
2. Rack if necessary.
3. *Red wine:*
add BIOACTIV (400 ppm) + THIAZOTE (200 ppm)
White wines:
add BIOACTIV (600 ppm) + THIAZOTE (200 ppm).
4. Wait 48 hours before adding the yeast starter.

B. - YEAST PREPARATION

1. Add the necessary amount of DYNASTART (300 ppm) to restart the overall volume of stuck wine, in the water of rehydration of the yeast (check the protocole of DYNASTART).
2. Re-hydrate ACTIFLORE BAYANUS or PM (200 to 300 ppm) in the preparation mentioned here above in YEAST PREPARATION



D. - GROWTH AND ADDITION OF YEAST STARTER

1. Maintain the starter at 20 °C and aerate. Inoculate before density of the starter is less than 1000 (0.5 brx).
 2. Add the yeast starter in the tank.
- Remark :*
In case of difficult restarting double the yeast starter.

C. - PREPARATION OF THE YEAST STARTER

1. Take 5 % of the volume of the stuck fermented must.
 2. Adjust alcohol ± 8-10 % vol.
 3. Adjust sugar ± 20 g/L.
 4. Add the yeast starter.
 5. Maintain at 20 °C and aerate until 0.5 Brx.
- ⑥ Add the same volume of the wine to be restarted.

Protocol for restarting stuck fermentation with Dynastart

DYNASTART is an activator of the alcoholic fermentation containing yeast derived products naturally rich in essential elements to insure a faster and more proper finishing of the fermentation.

Suitable to ferment 10 000 litres (2640 gal) of juice:



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