



Wineyeast WYEAST 4267 Summation Red

For complex red wines with berry flavours and for musts with a high sugar content. Highly suitable for e.g. Cabernet Franc, Pinot Noir, Merlot, Petit Syrah, Rioja, Valdepenas, etc. Temperature range: 15-32 °C. Residual sugar: 0-0,5 %.

Wyeast liquid wine yeast

The unique 'smack pack' makes it very easy to set up a sterile yeast culture in 12-24 hours (start yeast = squeeze/ smack the pack and allow to swell). Every pack is sufficient to startup maximum 20 litres of must. A yeast starter can be made for larger quantities. Thanks to the smack pack, yeast can be stored in the refrigerator for a long period: 6 months from date of manufacture.

Important notice

Activator™ packages will sometimes swell slightly or moderately during shipping or storage. This is not an indication of deterioration if the package is less than 6 months old and has been properly handled. This is due to trace amounts of nutrients, still available at the time of packaging, causing small amounts of culture activity and CO2 production. Some strains are more prone to this than others.



Specification

Packing dimensions and weight:

Weight	0.2 kg
Length	20 cm
Height	0.4 cm
Width	14.8 cm
EAN code	0012583