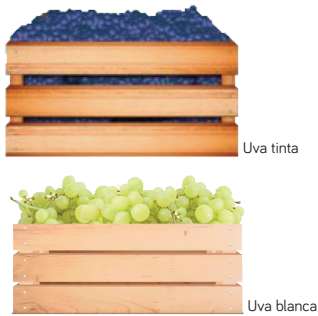


# MULTIPLICATION OF INDIGENOUS YEASTS WITH MULTILEV

## 1 Harvest grapes

Harvesting grapes for red wine and for white wine



## 2 Spontaneous fermentation

Spontaneous fermentation.

- Add 50 ppm of total SO<sub>2</sub>.
- When the density drops 30-50 ppm, introduce the must-wine into the BR.



## 3 Indigenous biomass

Once the must-wine has been must-wine in the BR:

- Add 50 ppm total SO<sub>2</sub>.
- Add water (if necessary) until a density of 1.050 is reached.



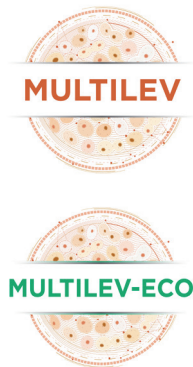
MUST-WINE

SO<sub>2</sub> total

WATER (if necessary)

## 4 MULTILEV

Add 50gr/L of MULTILEV or MULTILEV ECO



## 5.a Multiplication in the BR

### Working modes

Yeast

Home

Process

Heating

*\*Indicate the acclimatisation temperature.*

When the heating process is finished, a warning will appear: **'Heating completed'**.

## 5.b Multiplication in the BR

Press **'START CYCLE'** and the process will start automatically.



## 6 Acclimatisation

Starts automatically after multiplication (based on previous settings).



## 7 Inoculation in fermentation tank



Litros del depósito  
30.000 L  
Litros a añadir  
150 L



Inoculate the contents of the BR into the fermentation tank at a ratio of 1:200 (litres BR : litres fermentation tank).

\*The quantity of grapes necessary to carry out this process is calculated according to the capacity of the fermentation tank, taking into account a ratio of 1:200 with respect to the bioreactor.

For example, if the fermentation tank has a capacity of 30,000L:

$30,000 / 200 = 150$  kg of grapes.