

MULTIPLICATION OF INDIGENOUS YEASTS WITH MULTILEV

1. Harvest grapes

Harvesting grapes for red wine and for white wine



1

2. Spontaneous fermentation

Spontaneous fermentation.

- Add 50 ppm of total SO₂.
- 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 SO₂.
- Add water (if necessary) until a density of 1.050 is reached.



MUST-WINE
SO₂ total
WATER (if necessary)

4. MULTILEV

Add 50gr/L of MULTILEV or MULTILEV ECO



4

5.a. Multiplication in the BR

Working modes

- Yeast
- Home
- Process
- Heating

*Indicate the acclimatisation temperature.

5.a

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).

6



7. Inoculation in fermentation tank



7

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:

$$30,000 / 200 = 150 \text{ kg of grapes.}$$