



Department of viticulture and enology

Yeast strains *Saccharomyces cerevisiae*
for the production of dry red wines

Patent number: MD 4729; MD 4730

Inventors: Taran N., Soldatenco O., Soldatenco E.



Deposited in the National Collection of Non-Pathogenic Microorganisms, with the assigned number CNMN-Y-36, CNMN-Y-37, recommended for the production of red dry wines. Physiological-biochemical peculiarities of the strain: the culture increases in the temperature range 10 °... 38 ° C, the optimal development is in the thermal range of 18 °... 28 ° C; colonies appear over 48-72 hours, optimal pH 3.0-3.4; it does not eliminate H2S, it has technological competitiveness.

Yeast strains *Saccharomyces cerevisiae*
for the production of dry white wines

Patent number: MD 4727; MD 4728

Inventors: Taran N., Soldatenco O., Soldatenco E.,
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Deposited in the National Collection of Non-Pathogenic Microorganisms, with the assigned number CNMN-Y-34 (recommended for the production of white dry wines), CNMN-Y-35 (recommended for the production of white aromatic dry wines). Physiological-biochemical peculiarities of the strain: the culture increases in the temperature range 8 °... 38 ° C, the optimal development is in the thermal range of 18 °... 28 ° C; colonies appear over 48-72 hours, optimal pH 2.8-3.4; it does not eliminate H2S, it has technological competitiveness.

