

## DISTILLERS YEAST Teq Tradicionale

### PRODUCT INFORMATION

#### DESCRIPTION

PINNACLE Teq Tradicional is an exemplary choice for producers seeking traditional Tequila flavours coupled with robust fermentation characteristics.

This strain, with its decades-long presence in the industry, has proven its reliability and consistent performance, whether in pure agave juice or agave juice supplemented with other refined sugars.

PINNACLE Teq Tradicional is known for producing a superior quality spirit with medium to high ester levels. This makes it an ideal choice for various applications, whether it be for direct bottling, blending, or aging in a cask of your preference.

Its enduring quality and versatility truly set it apart as a premium choice in the industry.

#### APPLICATION

PINNACLE Teq Tradicional can be used to produce both 100% agave Tequila and 51% (mixto) Tequila.

#### DIRECTIONS FOR USE

This yeast can be direct pitched or rehydrated.

To rehydrate:

- add yeast to 10x volume of fresh water at 98.6°F (37°C)
- allow to sink and stand for 20 minutes
- stir and add to the fermenter

Direct Pitch:

If pitched directly to the fermenter, temperature should be at least 77°F (25°C).

Optimum fermentation temperature is 91.4°F (33°C).

#### DOSAGE RATES

Recommended dosage rates are between 0.5 and 0.9 kilograms per 1000 litres of wort (4.17 and 7.5lb per 1000 gallons of wort).

For best performance use in conjunction with our nutrient product OptiStill Teq Nutri at 0.7kg/1000L (5.84lb per 1000 gallons).

#### PACKAGING

PINNACLE Teq Tradicional is packaged in vacuum-sealed foil bags and shipped in cardboard outer cases.

Each outer case contains: 1 x 10kg (22lb) bag, or 20 x 500g (1.1lb) bags, or 1 x 22.7kg (50lb) bag.

#### STORAGE

Boxes should be stored in a cool, dry place.

See best before details on the pack.

Opened packages can be stored cool and used within 3-4 days.

**Packages which have lost their vacuum-seal should not be used.**

