

Special granular yeast for fermenting primarily white wines, specific type of Sauvignon or other fresh and strongly aromatic wines. Produces fresh wines with intense aromas, citrus, spicy, tropical fruit, boxwood. Can be used from 14°C. A typical fermentation is fast and with very little foam formation. Produces beta-glucosidase and has good SO<sub>2</sub> resistance.

#### Microbiological Properties :

Saccharomyces Cerevisiae

Typical analysis (in compliance with OIV codex):

- Viable yeast : not less than 10<sup>10</sup> viable yeast cells per gram
- Dry matter > 92%

#### Oenological Properties

- Short lag phase and vigorous fermentation
- Medium nitrogen requirement
- Alcohol tolerance up to 16% v/v (depending on fermentation conditions)
- No SO<sub>2</sub> production
- Fermentation temperature: 14-19°C
- Killer phenotype: active
- Very low foam production
- Glycerol production : 5-6g /L
- Degraded malic acid: 20%
- Volatile acids production <0,15 g/L
- Yield (sugar/alcohol) : 16,2
- SO<sub>2</sub> resistance: good

#### Aromatic properties:

Citrus, spicy, tropical fruit, boxwood

#### Grape variety pairing:

Ideally suited to grape varieties such as Sauvignon Blanc, Chenin, Colombard, Sauvignier Gris, Sauvignac, Pinot Gris, Chardonnay, Ugniblan, Viognier, ...

#### Usage:

Dosage: 15-25 g / Hl

Stir 1 part yeast into 7 parts water and 3 parts must at 35-40°C. Leave to rehydrate for at least 15 minutes. Then add to the must. Make sure the temperature difference between the yeast starter and temperature of the must in your fermentation tank is no more than 10°C.

#### Packaging and storage

Available in 7g nitrogen-flushed sachets and 100g and 500g vacuum packs to maintain optimal yeast viability. Store unopened in a cool, dry place (<15°C, ideal 4-8°C). Use within 2-3 days of opening.

The complete range of Vinoferm yeast products produced by OenoBioTech SAS :

- Are **non-GMO** in accordance with EU council Directive 2001/18/EC and their successive updates.
- Are suitable for consumers who have a **vegan** diet.
- **No ionization** has been applied nor to the product and neither to its packaging.
- **No nanotechnology** has been applied, nor to the product and neither to its packaging.
- There is **no indication of the presence of allergens** in the product nor in the manufacturing equipment.

Yeast selected by OenoBioTech and controlled by the Microflora laboratory at the ISVV of the University of Bordeaux which includes inter-delta sequence (DNA fingerprint) ensuring that each lot consists of the pure original strain.