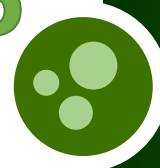


VIN-O-FERM® CHAMP



YEAST FOR "METHOD CHAMPENOISE" AND SPARKLING WINES

APPLICATION

This *Saccharomyces cerevisiae* (ex. *bayanus*) yeast has been selected for the vinification of basic sparkling wines and for the "prise de mousse" method. With the Champagne method it produces wines of great finesse, without undesirable notes. It is recommended for re-fermentation and for the quick start of fermentation at low temperature.

VIN-O-FERM® CHAMP is resistant to high levels of CO₂ and has a high alcohol tolerance. It develops typical grape variety aromas and harmoniously integrates floral notes.

OENOLOGICAL PROPERTIES

- Fermentation temperature: 15 - 25°C
- Nitrogen requirement: low
- Alcohol tolerance: up to 18 % vol.
- SO₂ production: average
- Fermentation speed: fast
- Foam production: low
- Volatile acid production: < 0.14 g/L
- Glycerol production: average
- Killer type: yes

CHEMICAL AND MICROBIOLOGICAL PROPERTIES

- | | | | |
|------------------------------|--------------------|------------------------------|-------------------|
| • Moisture % | < 8 | • Acetic acid bacteria CFU/g | < 10 ⁴ |
| • Total viable cells CFU/g | > 10 ¹⁰ | • Coliforms CFU/g | < 10 ² |
| • Total other yeast CFU/g | < 10 ⁵ | • E. coli 1 g | absent |
| • Total mold CFU/g | < 10 ³ | • Salmonella 25 g | absent |
| • Lactic acid bacteria CFU/g | < 10 ⁵ | • Staphylococci 1 g | absent |

DOSAGE INSTRUCTIONS

Dosage 15 - 25 g/hl, a lower dosage will diminish its fermentative characteristics.

In case of the second yeast addition use 30 - 50 g/hl to restart the fermentation.

Rehydrate 500 gram **VIN-O-FERM®** yeast in 3.5 liter water or 1.5 liter must. Avoid a temperature difference of 10 °C between the hydrated yeast and the must and hydrate for at least 15 minutes but not more than 45 minutes.

We recommend using **NATUSTART™ B** or **NATUSTART™ BCW**.

STORAGE AND PACKAGING

Store in its original packaging preferably at 5 - 15 °C in a dry place free from offensive odours. All **VIN-O-FERM®** yeast products are vacuum-packed and are available in 100 and 500 gram alum-foil packages and also in 10 kg alum-foil bags. The yeast can be used for up to 3 years after the date of production.

QUALITY ASPECTS

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 of consists of the pure original strain. **VIN-O-FERM®** yeast products are non-GMO and are conform to the specification of the oenological CODEX.