

# VIN-O-FERM® CRYO WHITE



## YEAST FOR WHITE WINES

### APPLICATION

This *Saccharomyces cerevisiae* (ex. *uvarum*) yeast has been selected for the fermentation of white wines which require an improved its aromatic profile. It ensures a good low temperature fermentation with increased production of succinic acid and glycerol. **VIN-O-FERM®CRYO WHITE** is ideal for the cold maceration fermentation process and produces high quality white wines with a complex aromatic profile integrating harmoniously floral and fruity notes. It is suitable for almost all white grape varieties and respects the varietal character.

### OENOLOGICAL PROPERTIES

- Fermentation temperature: 12 - 17°C
- Nitrogen requirement: high
- Alcohol tolerance: up to 14.0 % vol.
- SO<sub>2</sub> production: none
- Fermentation speed: average
- Foam production: very low
- Volatile acid production: < 0.1 g/L
- Glycerol production: high
- Killer type: yes
- SO<sub>2</sub> resistance: good

### CHEMICAL AND MICROBIOLOGICAL PROPERTIES

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