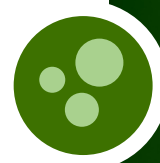


# VIN-O-FERM® PDM



## YEAST FOR “METHOD CHAMPENOISE” AND SPARKLING WINES

### APPLICATION

This *Saccharomyces cerevisiae* (ex. *bayanus*) yeast has been selected for sparkling wines and develops a complex aromatic profile of great finesse. It is suitable for pressure tank fermentation. It is also suitable for a low temperature fermentation and can also be used for the 2<sup>nd</sup> fermentation, resumption of fermentation or “prise de mousse”. It resists high levels of CO<sub>2</sub> and has good tolerance of alcohol. **VIN-O-FERM® PDM** produces typical aromas respectful of the grape variety and the terroir and harmoniously integrates floral notes.

### OENOLOGICAL PROPERTIES

- Fermentation temperature: 15 - 25°C
- Nitrogen requirement: low
- Alcohol tolerance: up to 18 % vol.
- SO<sub>2</sub> production: average
- Fermentation speed: fast
- Foam production: low
- Volatile acid production: < 0.15 g/L
- Glycerol production: high
- Killer type: yes
- Resists low pH

### 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.