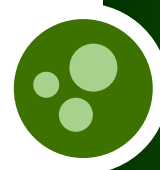


VIN-O-FERM® RED



YEAST FOR BASIC RED WINES

APPLICATION

This *Saccharomyces cerevisiae* (ex. *cerevisiae*) yeast has been selected for the fermentation of basic red wines. It is suitable for a large variety of red grapes and respects the terroir and varietal characteristics. **VIN-O-FERM® RED** provides excellent color and tannin stability and develops typical complex primary aromas which are harmoniously integrated with notes based on spice, red and dried fruits.

OENOLOGICAL PROPERTIES

- Fermentation temperature: 18 - 24°C
- Nitrogen requirement: low
- Alcohol tolerance: up to 16 % vol.
- SO₂ production: none
- Fermentation speed: fast
- Foam production: low
- Volatile acid production: < 0.10 g/L
- Glycerol production: average
- Killer type: no

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.