

# VIN-O-FERM® VB AROM



## YEAST FOR AROMATIC QUALITY WHITE WINES

### APPLICATION

This *Saccharomyces cerevisiae* (ex. *cerevisiae*) yeast has been selected for structured quality white wines which exhibit potent aromas and varietal notes that harmonize with the fermentation aroma produced by the yeast. It is recommended for the vinification of the grape varieties such as: ugni blanc, chardonnay, muscat, gewürztraminer, aligoté, pinot gris, chenin blanc, riesling, semillon, and for rosé wines. **VIN-O-FERM® VB AROM develops** strong floral and citrus notes, white flower, peach, apricot as well as high phenyl ethanol production (rose). Respects the varietal characteristics of the grape.

### OENOLOGICAL PROPERTIES

- Fermentation temperature: 12 - 18°C
- Nitrogen requirement: average
- Alcohol tolerance: up to 16 % vol.
- SO<sub>2</sub> production: none
- Fermentation speed: average
- Fermentation start: rapid
- Foam production: low
- Volatile acid production: < 0.1 g/L
- Glycerol production: high
- Killer type: yes
- SO<sub>2</sub> resistance: good
- 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.