

Special granular yeast for the fermentation of wines with a killer factor. This fructophilic yeast enhances natural fruit aromas! Ideal for use in stalled fermentation, for secondary fermentation and for wines with a high must weight without residual sugar. Vinoferm KY provides purer and more complete fermentation with little foaming and a high alcohol yield. SO<sub>2</sub> tolerant.

#### Microbiological Properties :

Saccharomyces Bayanus

Typical analysis (in compliance with OIV codex):

- Viable yeast : not less than 10<sup>10</sup> viable yeast cells per gram
- Dry matter > 92%

#### Oenological Properties

- Short lag phase and vigorous fermentation
- Low nitrogen requirement
- Alcohol tolerance up to 18% v/v (depending on fermentation conditions)
- Medium SO<sub>2</sub> production
- Fermentation temperature: 15-25°C
- Killer phenotype: active
- Low foam production
- Glycerol production : 5-6 g /L
- Degraded malic acid: 24%
- Volatile acids production <0,14 g/L
- Yield (sugar/alcohol) : 16,3
- SO<sub>2</sub> resistance: good

#### Aromatic properties:

This fructophilic yeast enhances natural fruit aromas

#### Grape variety pairing:

Suitable for all grape varieties.

#### Usage:

Dosage: 15-25 g / Hl

Stir 1 part yeast into 7 parts water and 3 parts must at 35-40°C. Leave to rehydrate for at least 15 minutes. Then add to the must. Make sure the temperature difference between the yeast starter and temperature of the must in your fermentation tank is no more than 10°C.

#### Packaging and storage

Available in 7g nitrogen-flushed sachets and 100g and 500g vacuum packs to maintain optimal yeast viability. Store unopened in a cool, dry place (<15°C, ideal 4-8°C). Use within 2-3 days of opening.

The complete range of Vinoferm yeast products produced by OenoBioTech SAS :

- Are **non-GMO** in accordance with EU council Directive 2001/18/EC and their successive updates.
- Are suitable for consumers who have a **vegan** diet.
- **No ionization** has been applied nor to the product and neither to its packaging.
- **No nanotechnology** has been applied, nor to the product and neither to its packaging.
- There is **no indication of the presence of allergens** in the product nor in the manufacturing equipment.

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 consists of the pure original strain.