

Special granular yeast for the fermentation of primarily rosé wines. For young, fresh rosé wines with pleasant floral-fruity primary aromas. Accentuates the natural aromas of the grapes. Can be used from 16°C but best to use at temperatures between 16°C and 18°C.

Microbiological Properties :

Saccharomyces Cerevisiae

Typical analysis (in compliance with OIV codex):

- Viable yeast : not less than 10¹⁰ viable yeast cells per gram
- Dry matter > 92%

Oenological Properties

- Short lag phase and moderately vigorous fermentation
- High nitrogen requirement
- Alcohol tolerance up to 16% v/v (depending on fermentation conditions)
- SO₂ production 20 mg/L
- Fermentation temperature: 16-18°C
- Killer phenotype: neutral
- Low foam production
- Glycerol production : 5,2-5,6 g/L
- Degraded malic acid: 20%
- Volatile acids production 0,20-0,23 g/L
- Yield (sugar/alcohol) : 16,3
- SO₂ resistance: good

Aromatic properties:

Floral or fruity primary aromas.

Grape variety pairing:

Suitable for all red 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.