

VIALATTE FERM R96

Yeast for the elaboration of fresh red wines with fruity and spicy aromas

CHARACTERISTICS

VIALATTE FERM R96 is a natural *Saccharomyces cerevisiae* yeast selected by Sofralab for its polyvalence and capacity to enhance the grape potential regardless of the maturity level or grape variety. It allows elaborating red wines with fresh fruity and spicy aromas.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae*
- Killer factor: sensitive
- Optimum temperature range of fermentation: 15 to 30°C
- Fermentation kinetics: average
- Alcohol tolerance: up to 16 % Vol.
- Production of volatile acidity: low
- Nitrogen requirements: high
- SO₂ production: average

Organoleptic characteristics:

VIALATTE FERM R96 allows producing intense and fruity wines thanks to the production of esters and the revelation of varietal aromas with red and black fruit and fresh, spicy notes such as pepper, liquorice, eucalyptus...

APPLICATION FIELD

- Elaboration of complex wines with fresh aromas that will be aged or not
- Valorization of international red grape varieties : Merlot, Syrah, Cabernet, Mourvedre ...

APPLICATION RATE

Recommended application rate: 20 g/HL.

Maximum application rate according to current European regulations: none.

INSTRUCTIONS FOR USE

Dissolve the active dry yeast (ADY) in 10 times its weight of a 50/50 water and must mixture at a temperature between 35 and 40°C. For example: add 500 g of ADY to a mixture containing 2.5 L of water and 2.5 L of must at 37°C. After 20 minutes, homogenize gently the yeast starter. Add the starter directly to the must if the temperature difference between the yeast starter and the must does not exceed 10°C. Otherwise, double the amount of starter with must, wait 10 more minutes, homogenize gently and add to the must.

Precautions for use:

Product for professional enological application only.
Use according to current regulations.

INGREDIENTS

Active dry yeast, emulsifier E491. Does not contain any GMO.

PACKAGING

500 g vacuum packed sachet, box of 20 x 500g.

STORAGE

Store at temperatures between 2 and 8°C. Can be stored at room temperature for 3 months (<25°C).

Use immediately after opening.

Use before the best before date (BIUB) stamped on package.

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