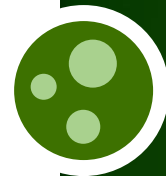


# VIN-O-FERM® CRYO WHITE



## YEAST FOR WHITE WINES

### APPLICATION

This *Saccharomyces cerevisiae* (ex. *uvarum*) yeast has been selected for the fermentation of white wines which require an improved its aromatic profile. It ensures a good low temperature fermentation with increased production of succinic acid and glycerol. **VIN-O-FERM®CRYO WHITE** is ideal for the cold maceration fermentation process and produces high quality white wines with a complex aromatic profile integrating harmoniously floral and fruity notes. It is suitable for almost all white grape varieties and respects the varietal character.

### OENOLOGICAL PROPERTIES

- Fermentation temperature: 12 - 17°C
- Nitrogen requirement: high
- Alcohol tolerance: up to 14.0 % vol.
- SO<sub>2</sub> production: none
- Fermentation speed: average
- Foam production: very low
- Volatile acid production: < 0.1 g/L
- Glycerol production: high
- Killer type: yes
- SO<sub>2</sub> resistance: good

### CHEMICAL AND MICROBIOLOGICAL PROPERTIES

- |                        |                            |                        |                            |
|------------------------|----------------------------|------------------------|----------------------------|
| • Moisture             | < 8 %                      | • Acetic acid bacteria | < 1. 10 <sup>4</sup> CFU/g |
| • Total viable cells   | > 1.10 <sup>10</sup> CFU/g | • Coliforms            | < 1.10 <sup>2</sup> CFU/g  |
| • Total other yeast    | < 1.10 <sup>5</sup> CFU/g  | • E. coli              | absent in 1 g              |
| • Total mold           | < 1.10 <sup>3</sup> CFU/g  | • Salmonella           | absent in 25 g             |
| • Lactic acid bacteria | < 1.10 <sup>5</sup> CFU/g  | • Staphylococci        | absent in 1 g              |

### 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.963470

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