

VIN-O-FERM® RED



YEAST FOR BASIC RED WINES

APPLICATION

This *Saccharomyces cerevisiae* (ex. *cerevisiae*) yeast has been selected for the fermentation of basic red wines. It is suitable for a large variety of red grapes and respects the terroir and varietal characteristics. **VIN-O-FERM® RED** provides excellent color and tannin stability and develops typical complex primary aromas which are harmoniously integrated with notes based on spice, red and dried fruits.

OENOLOGICAL PROPERTIES

- Fermentation temperature: 18 - 24°C
- Nitrogen requirement: low
- Alcohol tolerance: up to 16 % vol.
- SO₂ production: none
- Fermentation speed: fast
- Foam production: low
- Volatile acid production: < 0.10 g/L
- Glycerol production: average
- Killer type: no

CHEMICAL AND MICROBIOLOGICAL PROPERTIES

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|------------------------|---------------------------|------------------------|---------------------------|
| • Moisture | < 8 % | • Acetic acid bacteria | < 1.10 ⁴ CFU/g |
| • Total viable cells | > 1.0 ¹⁰ CFU/g | • Coliforms | < 1.10 ² CFU/g |
| • Total other yeast | < 1.10 ⁵ CFU/g | • E. coli | absent in 1 g |
| • Total mold | < 1.10 ³ CFU/g | • Salmonella | absent in 25 g |
| • Lactic acid bacteria | < 1.10 ⁵ 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.

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