

VIALATTE FERM R100

Yeast for the elaboration of round and fruity red wines

CHARACTERISTICS

VIALATTE FERM R100 is a natural *Saccharomyces cerevisiae* yeast selected by Sofralab for the elaboration of international round and fruity red wines.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

VIALATTE FERM R100 has an excellent fermentation potential. It allows controlling the course of the alcoholic fermentation completely, with a low volatile acidity production and ensures the elaboration of clean, flawless wines.

- Species: *Saccharomyces cerevisiae*
- Killer factor: sensitive
- Optimum temperature range of fermentation: 18 to 32°C
- Fermentation kinetics: fast
- Alcohol tolerance: up to 14 % Vol.
- Production of volatile acidity: low
- Nitrogen requirements: high
- SO₂ production: average

Organoleptic characteristics:

VIALATTE FERM R100 contributes to the elaboration of clean, fruity and round wines thanks to an excellent production of glycerol. **VIALATTE FERM R100** also allows producing consistent wines regardless of the grape origin.

APPLICATION FIELD

- Elaboration of round and fruity red wines for short to average ageing
- The vinification process and consistency of wines are controlled
- Elaboration of wines made with 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.

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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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