

# VIALATTE FERM R71

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Yeast for the elaboration of fresh and aromatic red and rosé wines

## CHARACTERISTICS

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**VIALATTE FERM R71** is a natural yeast (*Saccharomyces cerevisiae*) selected by Sofralab for its ability to produce fresh, aromatic red and rosé wines.

## ENOLOGICAL PROPERTIES

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### Fermentation characteristics:

**VIALATTE FERM R71** is a very robust yeast that allows carrying out the alcoholic fermentation under good conditions even with limiting factors (alcohol, low temperatures, low turbidity ...).

- Species: *Saccharomyces cerevisiae*
- Killer factor: positive
- Optimum temperature range of fermentation: 14–32 °C
- Fermentation kinetics: fast
- Alcohol tolerance: up to 16 % vol.
- Production of volatile acidity: low to average
- Nitrogen requirements: high
- SO<sub>2</sub> production: average
- H<sub>2</sub>S production: low
- Glycerol production: 6-8 g/L

### Organoleptic properties:

Produces a significant amount of fermentation esters with red fruit characters (strawberry, raspberry, blackcurrant, cherry).

The utilisation of the nutrients NUTRICELL AA or NUTRICELL FULLAROM when inoculating the yeast allows optimizing the production of fermentation esters.

## APPLICATION FIELD

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- Elaboration of "international" aromatic red and rosé wines
- Elaboration of nouveau wines
- Vinification of raisined grapes
- Traditional vinification, thermovinification, hot pre-fermentation maceration, rapid expansion

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## APPLICATION RATE

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Recommended application rate: 20 g/HL.

Maximum application rate according to current European regulations: none.

## INSTRUCTIONS FOR USE

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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

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

## PACKAGING

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

## STORAGE

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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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