

## VIALATTE FERM R82

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**Yeast for the elaboration of complex and fruity red wines  
made from ripe grape varieties**

### CHARACTERISTICS

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**VIALATTE FERM R82** is a natural *Saccharomyces cerevisiae* yeast selected by Sofralab for its capacity to produce complex red wines with red and black fruit aromas from ripe grape varieties.

### ENOLOGICAL PROPERTIES

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#### Fermentation characteristics:

- Species: *Saccharomyces cerevisiae*
- Killer factor: sensitive
- Optimum temperature range of fermentation: 18 to 30°C
- Fermentation kinetics: slow
- Alcohol tolerance: up to 16 % Vol.
- Production of volatile acidity: average
- Nitrogen requirements: average
- SO<sub>2</sub> production: average
- H<sub>2</sub>S production: very low

#### Organoleptic characteristics:

**VIALATTE FERM R82** allows producing intense and fruity wines thanks to the production of esters and the revelation of varietal aromas. **VIALATTE FERM R82** acts best with grapes that have reached optimum maturity. **VIALATTE FERM R82** can also decrease the risks of reduction with sensitive grape varieties.

### APPLICATION FIELD

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- Elaboration of concentrated and fruity red wines made from ripe grapes
- Elaboration of wines for medium to long ageing
- Vinification of international red grape varieties, particularly grape varieties that are sensitive to oxidation such as Syrah, Carignan ...

### APPLICATION RATE

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Recommended application rate: 20 g/HL.

Maximum application rate according to current European regulations: none.

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## 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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