

VIALATTE FERM W12

Yeast for the elaboration of elegant and round wines

CHARACTERISTICS

VIALATTE FERM W12 is a natural *Saccharomyces cerevisiae galactose* yeast selected by Sofralab for the elaboration of white, red and rosé wines with optimized aromatic complexity and roundness. **VIALATTE FERM W12** respects the grape variety and terroir. It allows for the elaboration of high quality wines, and is especially suitable for on lees ageing.

PROPRIETES ŒNOLOGIQUES

Fermentation characteristics:

VIALATTE FERM W12 is highly resistant to extreme conditions (high sugar concentration, high alcohol, low pH, low temperature, pressure), which allows for a complete and fast degradation of sugars while avoiding the production of unwanted components. **VIALATTE FERM W12** is also suitable to restart fermentations.

- Species: *Saccharomyces galactose*
- Killer factor: K2 positive
- Optimum temperature range of fermentation: 10–30 °C
- Fermentation kinetics: average if temperature is < 16°C
- Alcohol tolerance: up to 15 % vol.
- Production of volatile acidity: low
- Nitrogen requirements: low
- H₂S production: low
- SO₂ production: low
- Foam production: low
- Glycerol production: 6-7 g/L

Organoleptic characteristics:

VIALATTE FERM W12 is recognized for its ability to produce elegant and aromatically complex wines. It also preserves the quality potential and varietal characteristics of grapes produced and harvested under the best conditions.

VIALATTE FERM W12 autolyzes rapidly and thus, is perfectly suited for on lees ageing in tanks or barrels with lees stirring in order to enhance the volume in the mouth.

APPLICATIONS

- Elaboration of white, rosé and red wines that respect the grape variety and terroir (Chardonnay, Muscadet, Viognier ...)
- Elaboration of on lees wines
- To restart fermentations

APPLICATION RATE

Recommended application rate: 20 g/hL.

Maximum application rate according to current European regulations: none.

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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