

VITILEVURE®

M83®

Natural selected yeast.

Varietal fruity aromatic expression and roundness in mouth of southern-type red and rose wines.

--- APPLICATIONS ---



VITILEVURE M83 is particularly well-adapted to the vinification conditions of red and rosé wines located in the southern regions (high potential degree, polyphenol richness, high pH, nitrogen deficiency...).

VITILEVURE M83 characterises itself by its good implantation capacity as well as its low production of volatile acidity during fermentation.

VITILEVURE M83 has the propriety to produce round and balanced wines with a fruity-type aromatic expression. Thus, it allows an excellent development of wines stemming from the Mourvèdre variety, thanks to a good extraction of the colouring matter and varietal aroma expression. Its qualitative aromatic impact is obvious on the olfactive level as much as the organoleptic level.

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

- **Species :** *Saccharomyces cerevisiae*.
- **Killer character:** neutral towards the killer factor.
- **Alcohol tolerance:** up to 15% vol.
- **Fermentation kinetics :** very good.
- **SO₂ production:** very low to non-existent.
- **Production of volatile acidity:** low (inferior to 0.20g/L H₂SO₄).
- **H₂S production:** very low to non-existent.
- **Foam production:** generally very low.
- **Nitrogen requirement:** high. In high potential alcohol juices (> 13% alcohol vol.) oxygen and nutrient ACTIFERM 1-2 addition is recommended.

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--- DOSAGE ---

Recommended dosage rate: 20 g/hL

--- INSTRUCTIONS FOR USE ---

- Rehydrate the selected yeast in 10 times its volume in water at 35-37°C in a clean container.
- Gently mix in, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C during yeasting.
- Add the starter to the must using the pump-over method.
- The rehydration process should not exceed 45 minutes.
- Rehydrating in the must is not recommended.
- We recommend the addition of PREFERM to treat highly clarified musts.

--- PACKAGING ---

0.5 kg bag - 20 x 0.5 kg box.

--- STORAGE ---

Store in a cool, dry place for up to 4 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

A Danstar product, distributed by:



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