

# VITILEVURE® SAUVIGNON™

Natural selected yeast.

Specific yeast for the sauvignon blanc grape variety.

Reveals thiols.



## --- APPLICATIONS ---

VITILEVURE SAUVIGNON has been selected for its properties of enhancing the expression of the thiol aromas that are characteristics of the Sauvignon variety: blackcurrant buds, boxwood, tropical fruits, ... Some of the molecules responsible for these aromas have been identified: this is the case as 4-mercapto-4-methyl-pentan-2-one, 4-MMP, or 3-mercaptohexanol (3MH) and 3-mercaptohexanol acetate (3AMH). These aromas are all the more enhanced by VITILEVURE SAUVIGNON when the harvesting conditions and fermentation processes are favorable to their concentration and release.

## --- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

- **Species** : *Saccharomyces cerevisiae galactose* – (ex var *bayanus*).
- **Killer character** : killer yeast.
- **Alcohol resistance** : up to 14%.
- **Fermentation temperature** : 15 to 32°C.
- **Fermentation kinetics** : relatively rapid.
- **SO<sub>2</sub> production**: low, 10mg/L in synthetic medium.
- **H<sub>2</sub>S production** : none.
- **Foam production** : low.
- **Production of volatile acidity**: normal.
- **Glycerol production**: relatively high, 6g/L in synthetic medium.
- **Nitrogen needs**: medium. A systematic addition of oxygen and ACTIFERM 1-2 is recommended for musts with high sugar content (> 13% potential alcohol).



### --- 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.
- For musts with high potential alcohol (> 13% v/v), it is recommended to add the yeast protector **PRE-FERM** during rehydration.

### --- 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.

Use quickly after opening.

A Danstar product, distributed by:



**MARTIN VIALATTE**

79 avenue A.A. Thévenet

BP 1031 – Magenta

51319 Epernay Cedex – France

Tel: 33 (0)3 26 51 29 30/ Fax: 33 (0)3 26 51 87 60

[www.martinvialatte.com](http://www.martinvialatte.com)

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