

VITILEVURE® QUARTZ®

Natural selected yeast.

Elaboration of effervescent wines, alcoholic fermentation restart and fermentative security and organoleptic quality of wines.



--- APPLICATIONS ---

VITILEVURE QUARTZ guarantees alcoholic fermentation security in difficult conditions (high alcohol, low pH, low temperature...), particularly adapted for foam formation in base wines (traditional method) in a regular and complete way.

VITILEVURE QUARTZ confers an elegant aromatic profile and a remarkable delicacy to the wines.

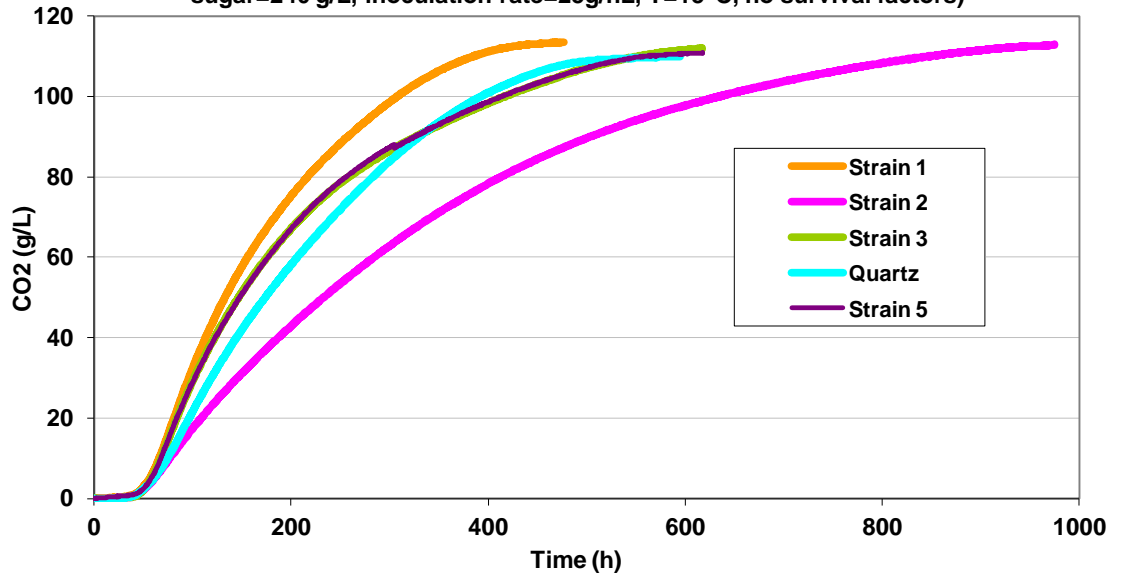
VITILEVURE QUARTZ works well for restarting alcoholic fermentations due to the fructophilic yeast's power and alcohol tolerance.

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

- Species : *Saccharomyces cerevisiae galactose* – (ex-bayanus).
- Alcohol tolerance : up to 17 %.
- Fermentation kinetics: rapid start-up and regular alcoholic fermentation kinetics.
- Fermentation temperature range: 10 to 32°C.
- Foam production : low.
- SO₂ and H₂S production: low.
- Production of volatile acidity: low, from 0.2 to 0.25g H₂SO₄/L.
- Fructophilic characteristics: good
- Nitrogen needs : very low.



White wine alcoholic fermentation (no nitrogen deficiency, YAN>400 mg/L, sugar=240 g/L, inoculation rate=25g/hL, T=15°C, no survival factors)



--- 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.

For bottle fermentation: It is important to acclimatize the yeast to the alcohol and the wine's specific conditions (pH, SO₂, temperature, etc.). Prepare a starter (2-5 days) according to your oenologist's recommendations.

--- 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:

	STATION OENOTECHNIQUE DE CHAMPAGNE
	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.oenotechnic.com

The information herein is true and accurate to the best of our knowledge; however, it is for reference purposes only, without warranty of any kind, either expressed or implied. Danstar cannot be held liable for any special, incidental, or consequential damages resulting from the purchase or use of this information.