

VIALATTE FERM® R71

Yeast for the elaboration of fresh and aromatic red and rosé wines

CHARACTERISTICS

VIALATTE FERM® R71 is a natural yeast (*Saccharomyces cerevisiae*) selected by Sofralab® for its ability to produce fresh, aromatic red and rosé wines.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

VIALATTE FERM® R71 is a very robust yeast that allows carrying out the alcoholic fermentation under good conditions even with limiting factors (alcohol, low temperatures, low turbidity ...).

- Species: *Saccharomyces cerevisiae*
- Killer factor: positive
- Optimum temperature range of fermentation: 14–32 °C
- Fermentation kinetics: fast
- Alcohol tolerance: up to 16 % vol.
- Production of volatile acidity: low to average
- Nitrogen requirements: high
- SO₂ production: average
- H₂S production: low
- Glycerol production: 6-8 g/L

Organoleptic properties:

Produces a significant amount of fermentation esters with red fruit characters (strawberry, raspberry, blackcurrant, cherry).

The utilisation of the nutrients **NUTRICELL® AA** or **NUTRICELL® FULLAROM** when inoculating the yeast allows optimizing the production of fermentation esters.

APPLICATION FIELD

- Elaboration of "international" aromatic red and rosé wines
- Elaboration of nouveau wines
- Vinification of raisined grapes
- Traditional vinification, thermovinification, hot pre-fermentation maceration, rapid expansion

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.

PACKAGING

500 g vacuum packed sachet, box of 20 x 500g.

10 KG.

STORAGE

Store in a cool, dry place in its original packaging.

Use immediately after opening.

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