

VIALATTE FERM® R82

**Yeast for the elaboration of complex and fruity red wines
made from ripe grape varieties**

CHARACTERISTICS

VIALATTE FERM® R82 is a natural *Saccharomyces cerevisiae* yeast selected by Sofralab® for its capacity to produce complex red wines with red and black fruit aromas from ripe grape varieties.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae*
- Killer factor: sensitive
- Optimum temperature range of fermentation: 18 to 30°C
- Fermentation kinetics: slow
- Alcohol tolerance: up to 16 % Vol.
- Production of volatile acidity: average
- Nitrogen requirements: average
- SO₂ production: average
- H₂S production: very low

Organoleptic characteristics:

VIALATTE FERM® R82 allows producing intense and fruity wines thanks to the production of esters and the revelation of varietal aromas. **VIALATTE FERM® R82** acts best with grapes that have reached optimum maturity. **VIALATTE FERM® R82** can also decrease the risks of reduction with sensitive grape varieties.

APPLICATION FIELD

- Elaboration of concentrated and fruity red wines made from ripe grapes
- Elaboration of wines for medium to long ageing
- Vinification of international red grape varieties, particularly grape varieties that are sensitive to oxidation such as Syrah, Carignan ...

APPLICATION RATE

Recommended application rate: 20 g/HL.

Maximum application rate according to current European regulations: none.

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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.

STORAGE

Store in a cool, dry place in its original packaging.
Use immediately after opening.

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