

## VIALATTE FERM® R96

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**Yeast for the elaboration of fresh red wines with fruity and spicy aromas**

### CHARACTERISTICS

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**VIALATTE FERM® R96** is a natural *Saccharomyces cerevisiae* yeast selected by Sofralab® for its polyvalence and capacity to enhance the grape potential regardless of the maturity level or grape variety. It allows elaborating red wines with fresh fruity and spicy aromas.

### ENOLOGICAL PROPERTIES

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#### Fermentation characteristics:

- Species: *Saccharomyces cerevisiae*
- Killer factor: sensitive
- Optimum temperature range of fermentation: 15 to 30°C
- Fermentation kinetics: average
- Alcohol tolerance: up to 16 % Vol.
- Production of volatile acidity: low
- Nitrogen requirements: high
- SO<sub>2</sub> production: average

#### Organoleptic characteristics:

**VIALATTE FERM® R96** allows producing intense and fruity wines thanks to the production of esters and the revelation of varietal aromas with red and black fruit and fresh, spicy notes such as pepper, liquorice, eucalyptus...

### APPLICATION FIELD

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- Elaboration of complex wines with fresh aromas that will be aged or not
- Valorization of international red grape varieties : Merlot, Syrah, Cabernet, Mourvedre ...

### APPLICATION RATE

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Recommended application rate: 20 g/hL.

## INSTRUCTIONS FOR USE

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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

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500 g vacuum packed sachet, box of 20 x 500g.  
10 kg bag.

## STORAGE

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

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