

## VIALATTE FERM® W12

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Yeast for the elaboration of elegant and round wines

### CHARACTERISTICS

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**VIALATTE FERM® W12** is a natural *Saccharomyces cerevisiae galactose* yeast selected by Sofralab® for the elaboration of white, red and rosé wines with optimized aromatic complexity and roundness. **VIALATTE FERM® W12** respects the grape variety and terroir. It allows for the elaboration of high quality wines, and is especially suitable for on lees ageing.

### PROPRIETES œNOLOGIQUES

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#### Fermentation characteristics:

**VIALATTE FERM® W12** is highly resistant to extreme conditions (high sugar concentration, high alcohol, low pH, low temperature, pressure), which allows for a complete and fast degradation of sugars while avoiding the production of unwanted components. **VIALATTE FERM® W12** is also suitable to restart fermentations.

- Species: *Saccharomyces galactose*
- Killer factor: K2 positive
- Optimum temperature range of fermentation: 10–30 °C
- Fermentation kinetics: average if temperature is < 16°C
- Alcohol tolerance: up to 15 % vol.
- Production of volatile acidity: low
- Nitrogen requirements: low
- H<sub>2</sub>S production: low
- SO<sub>2</sub> production: low
- Foam production: low
- Glycerol production: 6-7 g/L

#### Organoleptic characteristics:

**VIALATTE FERM® W12** is recognized for its ability to produce elegant and aromatically complex wines. It also preserves the quality potential and varietal characteristics of grapes produced and harvested under the best conditions.

**VIALATTE FERM® W12** autolyzes rapidly and thus, is perfectly suited for on lees ageing in tanks or barrels with lees stirring in order to enhance the volume in the mouth.

## APPLICATIONS

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- Elaboration of white, rosé and red wines that respect the grape variety and terroir (Chardonnay, Muscadet, Viognier ...)
- Elaboration of on lees wines
- To restart fermentations

## 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 bags.

## STORAGE

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

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