

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.

STORAGE

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

Use immediately after opening.

The information provided corresponds to our current knowledge. It is given without commitment or guarantee since the conditions of use are out of our control. It does not release the user from respecting the applicable legislation and safety regulations. This document is the property of SOFRALAB and cannot be modified without authorization.