



VIN-O-FERM® GRAND CRU

Data Sheet

Date of issue: January 10 2012 | Printing date: January 13, 2012 | Page 1 of 1

Selected yeast for high quality red wines

Species:	<i>Saccharomyces cerevisiae</i> spp. (ex r.f. <i>cerevisiae</i>).
Characteristic:	VIN-O-FERM® GRAND CRU is selected yeast for structured complex red wines. Helps to develop a complex profile with excellent colour stability, due to the polyphenols structure. It is suitable for spicy, deep red wines and for aging in barrels. VIN-O-FERM® GRAND CRU guarantees fermentation with wide temperature range, and produce relevant quantities of glycerine and polysaccharides. It facilitates the development of malo-lactic fermentation.
Effects on wine profile:	VIN-O-FERM® GRAND CRU develops intensive aromas, with typical complexity of the origin vine, integrating harmoniously spicy notes, aromatic herbs and dry fruit.
Dosage:	15–25 g/hl Stir 1 kg of yeast in 7 liter of water + 3 liter of must at 30-32°C. Allow the yeast rehydrating for 15 min., and then adding to the tank. (Suitable preparation for a volume of 40 to 60 hl of must).
Quality parameters:	viable yeast cells: more of 10 ¹⁰ UFC/g. Selected yeasts by Weissbiotech controlled by the Laboratory Microflora of the ISVV University of Bordeaux.
Packaging and Storage:	Vacuum packed in aluminium foil packs of 500 g. Stored in the original packaging and at an ideal temperature of 4–8 °C (in any case never above the 15°C) the yeast maintains his activity for the three years following the production date.

Made in EC for **OenoBioTech SAS**

Product for food use, for professional and oenological use only. Not for retail sale; for professional use only, according to current legislation.

To the best of our knowledge, the information presented is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.