



VIN-O-FERM® ROSES

Data Sheet

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Selected yeast for rosé wines

Species:	<i>Saccharomyces cerevisiae</i> spp. (ex r.f. <i>cerevisiae</i>).
Characteristic:	VIN-O-FERM® ROSES is selected yeast for rosé wines with intense and persistent floral and fruity aromas. VIN-O-FERM® ROSES guarantees the fermentation with wide temperature range, and produces good quantities of glycerol (6.2-6.4 g/l). VIN-O-FERM® ROSES resist to a high SO ₂ level, low foam formation, and low acetaldehyde production. Very strong power to produce high alcohol level: above 14.3%. Yield sugar/alcohol 16.6 – 16.7. Strain cryo resistant.
Effects on wine profile:	VIN-O-FERM® ROSES develops typical complex primary aromas, integrating notes of flowers, roses and small red berries.
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 Oenobiotech controlled by the General Microbiology and Molecular Laboratory of the University of Reims, Champagne Ardennes.
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.