



# VIN-O-FERM<sup>®</sup> SAUVIGNON

## Data Sheet

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

### Selected yeast for high quality white wines

<b>Species:</b>	<i>Saccharomyces cerevisiae</i> spp. (ex r.f. <i>cerevisiae</i> ).
<b>Characteristic:</b>	VIN-O-FERM <sup>®</sup> SAUVIGNON is selected yeast for high quality white wine, precondized for cold maceration; it is able to start and complete the fermentation at low temperature to preserve the full aroma. VIN-O-FERM <sup>®</sup> SAUVIGNON produces wines with great finesse, and exalts the aromatic notes of the origin vine. It is recommended for Sauvignon and all the grapes with important aromatic potentials. Very strong resistance to high alcohol and SO <sub>2</sub> level.
<b>Effects on wine profile:</b>	VIN-O-FERM <sup>®</sup> SAUVIGNON facilitates the expression of the aromatic complexity of the great wines and liberates the varietal aromatic notes typical of the Sauvignon. It produces intense floral aromas as boxwood, genista, and fruity notes as citrus, grapefruit and passion fruit.
<b>Dosage:</b>	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).
<b>Quality parameters:</b>	viable yeast cells: more of 10 <sup>10</sup> UFC/g. Selected yeasts by Weissbiotech, controlled by the General Microbiology and Molecular Laboratory of the University of Reims, Champagne Ardennes.
<b>Packaging and Storage:</b>	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**

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