



VIN-O-FERM[®] THIOLS

Data Sheet

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Selected yeast for high quality white wines

Species:	<i>Saccharomyces cerevisiae</i> spp. (ex r.f. <i>cerevisiae</i>).
Characteristic:	<p>VIN-O-FERM[®] THIOLS is selected yeast for high quality white wine, preconized for cold maceration and allows to increase the aromatic profile typical of the vine.</p> <p>VIN-O-FERM[®] THIOLS guarantees the fermentation at low temperature and at very high alcohol and SO₂ levels. Low formation of foam. Glycerol production (6.7 – 6.9 g/l). Great power to develop a very high alcohol level 14.6 – 14.8% vol. It has the enzymatic activity carbon sulphur beta lyase for an optimal synthesis of thiols.</p>
Effects on wine profile:	VIN-O-FERM [®] THIOLS exalts the aromatic notes of the origin vine and facilitates the expression of the aromatic complexity of the great wines. It produces intense floral aromas as boxwood, genista, and fruity notes as citrus, grapefruit and passion fruit.
Dosage:	<p>15–25 g/hl</p> <p>Stir 1 kg of yeast in 7 liter of water + 3 liter of must at 30-32°C.</p> <p>Allow the yeast rehydrating for 15 min., and then adding to the tank.</p> <p>(Suitable preparation for a volume of 40 to 60 hl of must).</p>
Quality parameters:	<p>viable yeast cells: more of 10¹⁰ UFC/g.</p> <p>Selected yeasts by Oenobiotech, controlled by the General Microbiology and Molecular Laboratory of the University of Reims, Champagne Ardennes.</p>
Packaging and Storage:	<p>Vacuum packed in aluminium foil packs of 500 g.</p> <p>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.</p>

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.