



VIN-O-FERM[®] VB AROM

Data Sheet

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

Selected yeast for high quality and aromatics white wines

Species:	<i>Saccharomyces cerevisiae</i> spp. (ex r.f. <i>cerevisiae</i>).
Characteristic:	<p>VIN-O-FERM[®] VB AROM is selected yeast for high structured quality white wines with strong varietal aromas. It produces significant quantities of phenil-2-ethanol (rose aroma).</p> <p>VIN-O-FERM[®] VB AROM allows to extract the highest level of aromatic compounds and reveals the aromatic characters of the origin vine. It guarantees fermentation at low temperature and at a very high alcoholic level, does not produce foam.</p>
Effects on wine profile:	VIN-O-FERM [®] VB AROM facilitates the expression of the aromatic synthesis of the high quality wines and develops harmoniously merged notes of fresh citrus and floral aromas (rose).
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 Weissbiotech, 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.