OenoBioTech
your partner in wine biotechnology

VIN-O-FERM® VS

Technical Data Sheet

Selected yeast for high quality white wines

Species: *Saccharomyces cerevisiae spp. (ex r.f. cerevisiae).*

Characteristic: VIN-O-FERM® VS is selected yeast for high quality white wine, preconized for cold maceration and allows to increase the aromatic typical thiol profile of the vine.
VIN-O-FERM® VS guarantees the fermentation at low temperature. Medium formation of foam. High production of acetate and esters (see PSS)

Effects on wine profile: VIN-O-FERM® VS 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, gooseberry and guava aromas. Recommended for the grape varieties**:** Sauvignon, Chenin Blanc, Colombard and all grapes with thiol profile.

Dosage: 20–30 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 Microflora Institut des Sciences de la Vigne et du Vin (ISVV) Bordeaux Aquitaine.

Regulation BIO and NOP: VIN-O-FERM ® VS is allowed in the Biological Agriculture, under the European Regulation CE n° 834/2007 – RUE 203/2012 and the American Regulation NOP.

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**

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PRODUCT SPECIFICATIONS SHEET

VIN-O-FERM VS

SELECTION BY	OenoBioTech / WeissBioTech
CARACTERISTICS	*Saccharomyces cerevisiae var.cerevisiae*
USE	Recommended for winemaking of varietal thiol wine: sauvignon blanc, chenin, colombard, pinot gris, chardonnay etc…
KINETIC FERMENTATION	Fermentation kinetics: Fast Latency Time: short
SUGAR / ALCOHOL PERFORMANCE	16,2
TEMPERATURE OF FERMENTATION	Tolerance 14 ° C; Optimum temperature 14-17 ° C
NUTRITION APPORT	Nitrogen requirement: high. Necessary addition of organic nitrogen type NATUSTART THIOLS /BCW-A for aromatic precursors (more of 30 g / hl)
TOLERANCE ALCOHOL	14 ° under optimum temperature and fermentation conditions
MALIC ACID DEGRADATION	25% under specified conditions
SO2 mg/L PRODUCTION	None
FOAM PRODUCTION	medium
VOLATILE ACIDITY PRODUCTION	0,4 to 1.2 g/L Note to minimise volatile acidity formation: do not use with pH less of 3.2. Do not use on flotation or pastorisation must . Do not use with microbiological infection like botrytis or wild micro organism. Initial brix must less of 23°.No more 50 ppm of SO2. T° of inoculation more of 15°C. This yeast produce a high quantity of acetate and it's necessary keep attention to pilote the fermentation fo to have the betters aromatic result.
GLYCEROL PRODUCTION	Between 5.5 et 7 g/L
POF- CARACTERISTIC	Negative
DOSAGE	20 g/hl
AROMATIC SYNTHESIS	The strain produces the thiol precursor, develops the aromas of tropical fruits. High production of 4MMP and 3MH. High production of acetate and esters.