



# VIN-O-FERM<sup>®</sup> CHARDONNAY

## Data Sheet

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### 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> CHARDONNAY is selected yeast for high quality white wine. It is able to start and complete a regular fermentation at low temperature in order to preserve the aromas. VIN-O-FERM <sup>®</sup> CHARDONNAY produces wines with complex aromatic profile. It is recommended for wines obtained with cold maceration process especially suited for Chardonnay and selected wines for the barrique refinement.
<b>Effects on wine profile:</b>	VIN-O-FERM <sup>®</sup> CHARDONNAY facilitates the expression of the aromatic complexity of the great white wines and liberates the primary and varietal notes typical of the Chardonnay. It develops intense aromas of ripe exotic fruit, peaches and apricots.
<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 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.

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