



VIN-O-FERM® RED

Data Sheet

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

WINE YEAST TO REVEAL THE RED WINE AROMA

Species:	<i>Saccharomyces cerevisiae</i> spp. (ex r.f. <i>cerevisiae</i>).
Characteristic:	VIN-O-FERM® RED is selected yeast suitable for the red wines fermentation. It allows developing an important aromatic profile and helps the stability of colour and tannins in wine. VIN-O-FERM® RED guarantees rapid start fermentation at low temperature in order to maintain the aromas, and increases the glycerol production. Low foam production.
Effects on wine profile:	VIN-O-FERM® RED develops complex varietal aromas, integrates notes of red fruits, dry fruits and spicy notes.
Dosage:	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).
Quality parameters:	viable yeast cells: more of 10 ¹⁰ UFC/g. Selected yeasts by Weissbiotech controlled by the Laboratory Microflora of the ISVV University of Bordeaux.
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 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.

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.