



VIN-O-FERM® SHIRAZ

Data Sheet

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Wine yeast for high quality red wines

Species:	<i>Saccharomyces cerevisiae</i> spp. (ex r.f. <i>cerevisiae</i>).
Characteristic:	<p>VIN-O-FERM® SHIRAZ is selected yeast for the fermentation of structured high quality red wines suitable for aging. It is able to ferment at high temperature conditions and with high alcohol rate. Helps to stabilize the colour.</p> <p>VIN-O-FERM® SHIRAZ allows developing a complex and persistent aromas profile and produces relevant quantities of polysaccharides. It has good tolerance to SO₂ and low foam production.</p>
Effects on wine profile:	VIN-O-FERM® SHIRAZ produces a complex varietal aromas with intense notes of red fruits as cherries, and spicy notes, respecting the varietal aromas of the origin vine.
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 Laboratory Microflora of the ISVV University of Bordeaux.</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

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