



# VIALATTE FERM<sup>®</sup> R82



Limits the risk of reduction in sensitive grape varieties



Complexity, red and black berries



## OENOLOGICAL GOALS

- Intense, fruity wine profiles thanks to the formation of esters and the revelation of varietal aromas
- Production of high-end wines for medium-term cellaring
- Vinification of international red grape varieties, particularly those sensitive to oxidation, such as Syrah and Carignan



## DOSAGE

20 g/hL



## PACKAGING



500 G



## STORAGE

Store in a cool, dry place in the original packaging. Use immediately after opening.



## TEST RESULTS

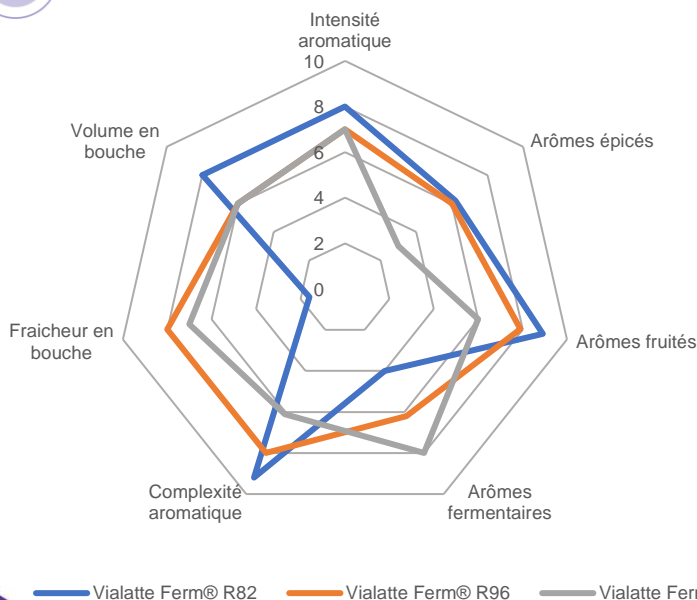


Figure: Impact of the yeast strain on the aromatic profile of a Syrah red wine



## FERMENTATION CHARACTERISTICS

|                                   |                                 |
|-----------------------------------|---------------------------------|
| Species                           | <i>Saccharomyces cerevisiae</i> |
| Optimum fermentation temperatures | 18-30°C                         |
| Alcohol tolerance                 | Up to 16% vol.                  |
| Fermentation kinetics             | Slow                            |
| Killer factor                     | Sensitive                       |
| Volatile acidity production       | Average                         |
| SO <sub>2</sub> production        | Medium - Low                    |
| Nitrogen requirements             | Medium                          |
| H <sub>2</sub> S production       | Very low                        |



## INSTRUCTIONS FOR USE

Disperse the active dry yeast (ADY) in 10 times its weight of a mixture of water and must in equal proportions, at a temperature of 35 to 40°C.

Example: 500 g of ADY in a mixture of 2.5 L of water and 2.5 L of must at 37°C.

Leave to stand for 20 minutes, then gently homogenise the leaven. If the difference in temperature between the leaven and the must does not exceed 10°C, incorporate the leaven directly into the must. Otherwise, double the leaven with must, wait 10 minutes, homogenise gently and incorporate into the must.

### Precautions for use:

*Product for oenological and specifically professional use.*

*Use in accordance with current regulations.*



500g

