

522 viniferem

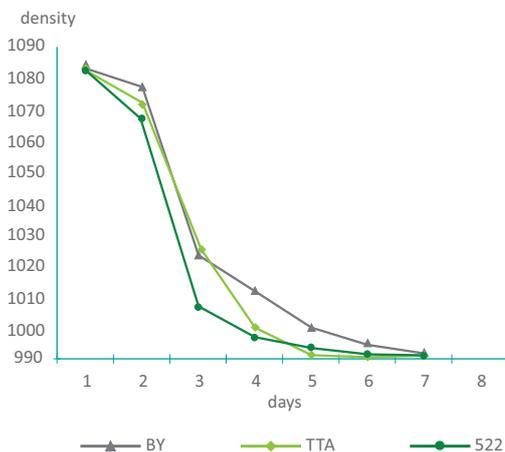
Yeast strain ideal for difficult fermentation conditions.

Characteristics

Viniferem 522 has regular kinetics and a short latency period. It is effective against native microbiota found in lower-quality vintages. It performs well in difficult fermentation conditions, such as high fermentation temperatures, high potential alcoholic strength and late vintages.

Origin

Saccharomyces cerevisiae var. *cerevisiae*. Selected at the University of California, Davis (USA). Strain 522 Davis.



Comparison of the fermentation kinetics of three Viniferem yeast strains. The 522 strain starts fermentation very quickly (Tempranillo variety; fermentation temperature 28°C).

Applications

- Especially indicated for production of **short-maceration red wines**: Its agility at the start of fermentation means it obtains much of the ethanol in the first 3 to 4 days, enhancing colour extraction in short vatting processes.
- Production of **full-bodied, high-alcoholic-strength rosé wines**.
- Use of this strain is recommended to counteract the high levels of undesired native yeast often found in **late vintages and botrytis-infected grapes**.

Organoleptic qualities

Sensorially neutral strain. Fully preserves varieties' aromatic characteristics.

 Rosé	 Red	Competitive factor	Usage temperature	Alcohol production	Ethanol tolerance (%vol)	Nutrient requirement	Sensory impact
++	+++	Neutral	18-30 °C	High	14	Average	Neutral

Oenological properties

- Latency period: short. Fermentation kinetics: regular and comprehensive. These characteristics mean it adapts better to unfavourable conditions (high potential alcoholic strength, high fermentation temperatures, high SO_2 concentration, etc.).
- Alcohol production: high.
- Volatile acidity production: <0,20 g/l (expressed in H_2SO_4).
- Ethanol resistance: good.
- Nutrient requirement: average.
- Usage temperature: 18-30°C.

Dosage

Vinification	20-30 g/hl
Interrupted fermentation	30-50 g/hl

Instructions for use

To achieve the best results, it is essential to ensure comprehensive yeast strain implantation in the solution. It is therefore important to:

- Ensure proper hygiene in the winery.
- Add the yeast as soon as possible.
- Only add the prescribed dose.
- Thoroughly rehydrate the yeast.

Rehydration:

1.- Add the dry yeast to 10 times its weight in water (i.e. 10 litres of water to 1 kg of yeast), which should be at a temperature of 35–40°C.

2.- Wait 10 minutes.

3.- Stir the mixture.

4.- Wait another 10 minutes, then add to the grape must, ensuring that the temperature difference between the rehydrated yeast solution and the grape must does not exceed 10°C.

Precautions for use:

- Do not allow the yeast to rehydrate for more than 30 minutes without sugar.
- Strictly following the timing, temperature and usage instructions will ensure maximum hydrated yeast viability.

Physical appearance

Dust-free, tawny-coloured granules.

Packaging

500-g vacuum-sealed, multi-layer aluminium foil packets, supplied in 10-kg boxes.

10-kg multi-layer aluminium foil packets.

Microbiological and physico-chemical properties

Yeast count (<i>Saccharomyces spp.</i>) [CFU/g]	> 10 ¹⁰
Other yeasts [CFU/g]	< 10 ⁵
Moulds [CFU/g]	< 10 ³
Lactic bacteria [CFU/g]	< 10 ⁵
Acetic bacteria [CFU/g]	< 10 ⁴
<i>Salmonella</i> [CFU/25 g]	Absent
<i>E. coli</i> [CFU/g]	Absent
<i>Staphylococcus aureus</i> [CFU/g]	Absent
Total coliforms [CFU/g]	< 10 ²
Moisture [%]	< 8
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Cd [mg/kg]	< 1

Storage

When stored in its vacuum-sealed packet under refrigerated conditions (4–10 °C), the product will retain its properties for four years.

Prolonged exposure to temperatures above 35 °C and/or moisture will reduce its effectiveness.

REGISTRATION: R.G.S.A: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.