

BY viniferm

Fast and reliable fermentation.

Characteristics

Viniferm BY is specially designed for demanding fermentation conditions like low temperatures and highly clarified and/or nutrient-poor musts.

APPLICATIONS

- Specially designed for fermentation of highly clarified grape musts poor in nitrogenous substances and growth factors. Low-temperature fermentation.
- High alcoholic strength red wines and highly clarified rosé wines.
- Successfully used in interrupted fermentations.

ORGANOLEPTIC QUALITIES


Viniferm BY's neutral character preserves red and white grapes' varietal identity.

OENOLOGICAL PROPERTIES

- Short latency period.
- Alcohol production: highly productive strain.
- Nutrient requirement: good fermentation activity in nutrient-poor conditions.
- Low volatile acidity, even under demanding conditions.
- Usage temperature: 10–25 °C.

DOSAGE

Vinification	20-30 g/hl
Sparkling wines	30-40 g/hl
Interrupted fermentation	30-50 g/hl

 White +++	 Rosé +++	 Red +++	 Sparkling +++	 Interrupted fermentation +++	Competitive factor Neutral	Usage temperature 10-25°C	Alcohol production High	Ethanol tolerance %vol 17	Nutrient requirement Low	Sensory impact Neutro
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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.

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

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.

STORAGE

El producto conforme a los estándares cualitativos se conserva en su envase sellado al vacío durante un periodo de cuatro años en cámara refrigerada entre 4 y 10°C.

Eventuales exposiciones prolongadas a temperaturas superiores a 35°C y/o con humedad reducen su eficacia..

RGSEAA: 31.00391/CR

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