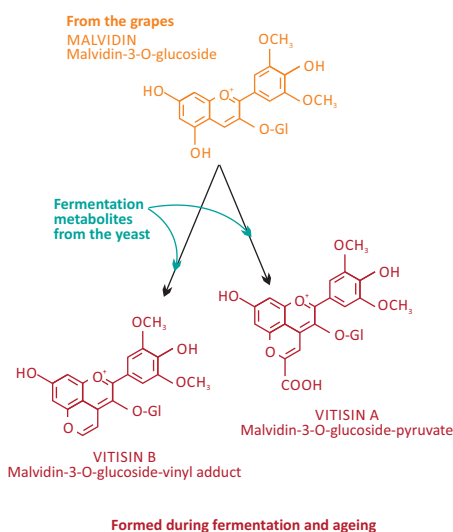


# viniferm CT007

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Protects and stabilizes red wine colour



Formation and molecular structure of the main vitisins during fermentation in red wines. Vitisins: pigments resistant to oxidation and colour loss due to SO<sub>2</sub> and less susceptible to colour changes due to modifications in pH.

Yeast	M3G	M3Gva (Vitisin B)	M3GAc	M3Gcm
CT007 <sub>1</sub>	83,17	2,69	26,96	6,59
CT007 <sub>2</sub>	83,15	2,70	27,19	6,54
CHARACTER <sub>1</sub>	73,23	2,20	22,06	6,25
CHARACTER	72,81	2,16	22,11	6,56
Cepa A <sub>1</sub>	58,30	1,60	17,29	5,27
Cepa A <sub>2</sub>	58,96	1,57	17,47	5,38

<sup>1 and 2</sup>, Duplicate trials carried out.

Stable pigment production by **Viniferm CT007**, **Viniferm CHARACTER** and **Cepa A**. M3G: malvidin-3-glucoside. M3Gva: Malvidin-3-glucoside-vinyl adduct (vitisin B). M3GAc: Malvidin-3-O-(6-O-acetyl)-glucoside. M3Gcm: Malvidin-3-O-(6-O-p-coumaroyl)-glucoside.

## Characteristics

**Viniferm CT007** yeast has been specially selected for its capacity to protect and stabilize red wine colour, delaying the effects that ageing exerts on it.

## Origin

*Saccharomyces cerevisiae* var. *bayanus*. Agrovín collection. Yeast strain produced in vineyards growing *Vitis vinifera* cv. (Graciano) in the Rioja region (Spain).

Selected by the Oenology Laboratory at the School of Agricultural Engineering at the UPM (Polytechnic University of Madrid).

## Applications

- Production of red wines intended for ageing, as the yeast's chromatic properties preserve colour intensity over time.

## Organoleptic qualities

### Chromatic properties:

- Minimal anthocyanin absorption in cell walls.
- Extensive formation of stable colour compounds (pyranoanthocyanins — vitisin A and vitisin B).

### Structure and body characteristics:

- Its rapid autolytic kinetics facilitate swift release of polysaccharides and mannoproteins.

### Aromatic register:

- Low production of higher alcohols, thereby preserving the characteristic tones of varieties such as Tempranillo, Graciano, Grenache, Cabernet Sauvignon, Merlot and Syrah.

Red	Vintage	Competitive factor	Usage temperature	Alcohol production	Ethanol tolerance (%vol)	Nutrient requirement	Sensory impact
+++	+++	killer	14-30 °C	High	15	Average	Varietal

## Oenological properties

- Regular kinetics across a wide temperature range. Fermentation temperature range: 14–30 °C (suitable for pre-fermentation cold maceration).
- Alcohol tolerance: up to 15% vol.
- Sugar/ethanol yield: good.
- Nutrient requirement: average. Assimilable nitrogen correction is recommended, especially in musts made from over-ripe grapes with high potential alcoholic strength.
- Non-viniphenol-producing strain.

## Dosage

**Vinification**                      **20-30 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.

## Microbiological and physico-chemical properties

Yeast count ( <i>Saccharomyces spp.</i> ) [CFU/g]	> 10 <sup>10</sup>
Other yeasts [CFU/g]	< 10 <sup>5</sup>
Moulds [CFU/g]	< 10 <sup>3</sup>
Lactic bacteria [CFU/g]	< 10 <sup>5</sup>
Acetic bacteria [CFU/g]	< 10 <sup>4</sup>
<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 <sup>2</sup>
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.*