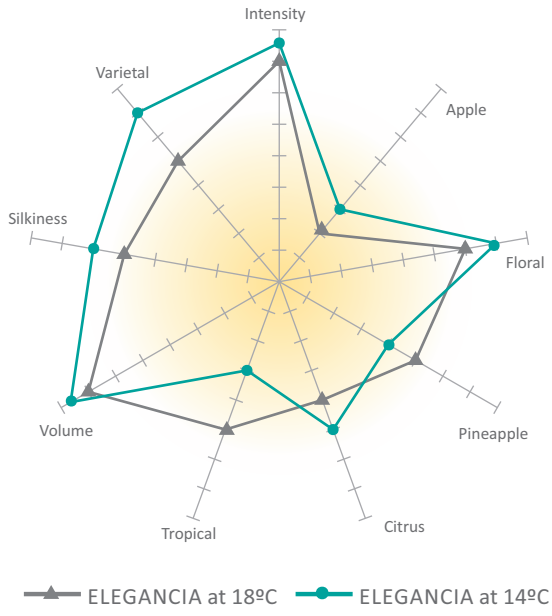
ELEGANCIA viniferm

Enhances clean and flowery primary aromas

Characteristics

Viniferm ELEGANCIA is a cryophilic yeast especially indicated for low-temperature fermentation. Its metabolic activity facilitates release of aromatic terpenes. Unlike most oenological yeast strains, which produce fermentation aromas during alcoholic fermentation, **Viniferm ELEGANCIA preserves and accentuates natural varietal characteristics**. Its fast lysis makes it especially appropriate for use with barrel-fermented white wines.



*Aromatic profile of **Viniferm ELEGANCIA** (Macabeo variety, 12.5% vol.) after fermenting a must at two different fermentation temperatures (18 ºC and 14 ºC), and adding 30 g/hl of **Actimax Bio** organic nutrient.*

Applications

- Specially indicated for **white wines containing terpene precursors** (Albariño, Chardonnay, Muscat, etc.).
- Its low SO_2 production makes it ideal for cava cuvée.
- Controlled fermentation of neutral varietals with **highly clarified musts**.
- Production of **barrel-fermented white wines**.
- Production of **flowery rosé wines with a full-bodied mouthfeel**.
- Production of sparkling wines.

Organoleptic qualities

Preserves and **intensifies flowery varietal characteristics** (carnation and white flowers).

Preserves the wine's fruitiness and enhances its volume and silky mouthfeel.

White	Rosé	Sparkling	Competitive factor	Usage temperature	Alcohol production	Ethanol tolerance % vol	Nutrient requirement	Sensory impact
+++	++	+++	Killer	12-25 ºC	Average	15	Low	Varietal

Oenological properties

- Latency period: average.
- Fermentation speed: moderate and regular.
- Alcohol production: up to 14 % alcohol by volume.
- Assimilable nitrogen requirement: average.
- Usage temperature 12-25ºC.
- SO_2 production: very low (ideal for cava cuvée).
- Produces polysaccharides.
- Flocculence: average (yields compact lees, which facilitate wine filtration).
- Volatile acidity production: average.
- SH_2 production: low
- Enzymes: ß-glucosidase, α -rhamnosidase, α-arabinosidase, α -apiosidase and reductase.

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 ºC.

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 ºC.

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 (*Saccharomyces spp.*) [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]	$< 10^{4}$
Salmonella [CFU/25 g]	Absent
E. coli [CFU/g]	Absent
Staphylococcus aureus [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 ºC), the product will retain its properties for four years.

Prolonged exposure to temperatures above 35 ºC 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.

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