

viniferm **Flora**

Ideal yeast strain for increasing aromatic complexity in neutral varietal white wines.

CHARACTERISTICS

Viniferm FLORA boosts ester formation during the fermentation process. It is recommended for use in traditional fermentation of neutral varietal grape musts.

APPLICATIONS

- Production of neutral varietal white wines.
- Production of sweet wines.

ORGANOLEPTIC QUALITIES

High ester production enhances wines' aromatic register, accentuating pome fruit descriptors (pear, apple, etc.) and floral tones.

OENOLOGICAL PROPERTIES

- **Nutrient requirement:** high. Addition of organic-type nutrients (**Actimax VIT**) during rehydration is recommended to accelerate fermentation.
- **Usage temperature:** 18–25°C.
- **Volatile acidity production:** 0.2–0.4 g/L.
- Yeast strain with powerful ester- and higher-alcohol-forming properties.
- **Flocculence:** forms compact lees at the end of fermentation and reduces turbidity in the finished wine. This flocculence is evident during yeast rehydration.

DOSAGE

Vinification 20-30 g/hl

 White +++	 Sweet +++	Competitive factor	Usage temperature	Alcohol production	Nutrient requirement	Ethanol tolerance %vol	Sensory impact
		Neutral	18-25°C	Average	High	14	Esters

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:

- En cualquier caso, la levadura no deberá estar rehidratándose más de 30 minutos en ausencia de azúcares.
- El respeto del tiempo, temperatura y modo de empleo descrito garantizan la máxima viabilidad de la levadura hidratada.

MICROBIOLOGICAL AND PHYSICO-CHEMICAL PROPERTIES

EP 836 (REV.2)

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.

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.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and Regulation (UE) 2019/934.