



Specifically created strain for flash détente and thermovinification.

Characteristics

Viniferm KLR is a killer yeast (K2 phenotype) that ensures fast and complete yeast implantation under demanding conditions like high temperatures, large volumes and high indigenous yeast populations.

Origin

Saccharomyces cerevisiae var. *bayanus*. France.

Applications

- Specifically created strain for flash détente and thermovinification.
- Killer yeast **Viniferm KLR** ensures effective and complete alcoholic fermentation, consuming all of the sugars in the must, even under demanding conditions like extreme fermentation temperatures, musts low in assimilable nitrogen and fatty acids and musts high in alcohol or highly clarified.
- **Viniferm KLR** preserves the typicity of varieties that produce few aromatic compounds, making a positive contribution to the wine's complexity and aromatic refinement.
- **Viniferm KLR** preserves the grapes' varietal typicity and is recommended for use in low-temperature vinification of white, rose and red wines.

Oenological properties

- Alcohol production: highly productive strain.
- Ethanol tolerance: 16–18% (v/v).
- Glycerol production: 6–8 g/l.
- Usage temperature: 12–30 °C.
- Strong strain with a short latency period.
- Nutrient requirement: fairly low nitrogen requirement.
- Predictable and complete must fermentation.
- Low volatile acidity (generally <0.3 g/l).
- SO₂ production: nil.
- Killer yeast (K2): supplements prevalence in the must and inoculum effectiveness.

White	Rosé	Red	Competitive factor	Usage temperature	Alcohol production	Ethanol tolerance (%vol)	Nutrient requirement	Sensory impact
+++	+++	+++	Killer	12-30°C	High	16	Low	Neutral

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

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.