viniferm Pasión

Enhances production of fermentation esters

CHARACTERISTICS

Viniferm PASION is specially selected to enhance formation of fermentation esters during wine production.

APPLICATIONS

»Production of white wines, particularly neutral varietals like Airén, Palomino and Macabeo.

»Production of rosé wines.

»Ideal for fermentation of cava cuvée

ORGANOLEPTIC QUALITIES

Produces a wealth of ester-based aromatic compounds, creating stewed, syrupy and flowery notes. Long-lasting fermentation aromas.

Fermentative aromas very stable over time.

Produces wines with a long and structured mouthfeel.

OENOLOGICAL PROPERTIES

•Fast fermentation kinetics at temperatures above 18 °C. When nutrient supplements are added, it enables fermentation of high-quality musts at low temperatures (up to 12 °C).

•Nutrient requirement: high. It is important to apply fermentation activators with this product, especially when used with highly clarified musts or when the fermentation temperature is below 16 °C.

•Moderate ethanol tolerance in the 14% range (v/v).

•Killer yeast (K2): supplements prevalence in the must and inoculum effectiveness.

•Low volatile acidity (generally <0.3 g/l).Produces little secondary fermentation.

•Usage temperature: 14–25 °C.

White	Rosé	Sparkling	Competitive factor	Usage temperature	Alcohol production	Ethanol tolerance %vol	Sensory impact
+++	+++	+++	Killer	14-25ºC	Average	14	Esters

AGROVIN.S.A Avda. de los vinos, s/n - P.I Alces - 13.600 Alcázar de San Juan (Ciudad Real) Tel: +34 926 55 02 00 - Fax: +34 926 54 62 54 www.agrovin.com

Yeast

Data Sheet

DOSAGE

Vinification	20-30 g/hl

INSTRUCTIONS FOR USE

In order to obtain the best results, it is essential to ensure that the vine is well implemented in the environment, which is why it is important to:

- Maintain a good level of hygiene in the winery.
- Add the yeast as soon as possible.
- Respect the prescribed dosage.
- Properly rehydrate the yeast.

Rehydration:

1.- Add the dry yeast to 10 times its weight in water at 35º-40ºC (10 litres of water per 1 kg of yeast).

2.- Wait 10 minutes.

3.- Stir the mixture.

4.- Wait 10 minutes and add to the must, making sure that there is a difference of no more than 10ºC between the rehydrated mixture and the must.

Work precautions:

- The yeast should never be rehydrated for more than 30 minutes in the absence of sugars.
- Respecting the time, temperature and instructions described guarantee the maximum viability of the hydrated yeast.

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

EP 835 (rev.1)

Yeast count (*Saccharomyces spp.*) [UFC/g]	$> 10^{10}$
Other yeasts [UFC/g]	$< 10^{5}$
Moulds [[UFC/g]	$< 10^{3}$
Lactic bacteria [UFC/g]	$< 10^{5}$
Acetic bacteria [UFC/g]	$< 10^{4}$
Salmonella [UFC/25 g]	Absent
E. coli [UFC/g]	Absent
Staphylococcus aureus [UFC/g]	Absent
Total coliforms [UFC/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 in a cool and dry place, free of odors, the product will retain its properties for four years.

Once opened it must be used as soon as possible.

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) 2022/68

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