

REVELACIÓN viniferm

Boosts aromatic characteristics and develops varietal thiol profile

Characteristics

Viniferm REVELACIÓN is ideal for increasing wine's aromatic complexity. It combines volatile thiol release with expression of mainly flowery fermentation aromas.

Applications

- Production of highly complex and elegant varietal white wines.
- Production of white wines with a marked aromatic profile under demanding fermentation conditions.
- Apt for inverted-thermal-profile fermentation (temperature maintained at 18 °C for the first 2 or 3 days then lowered to 14 °C for 24 hours).
- Intensifies the varietal characteristics of Verdejo and Sauvignon Blanc grapes. Ideal for varieties such as Colombard, Gros, Petit Manseng, Semillon and Riesling.
- Produces excellent results in rosé wines made from Garnacha, Merlot and Syrah grapes.
- Also considerably enhances aromatic complexity in more neutral varieties.

Organoleptic qualities

Brings thiols to the fore and converts thiol precursors into perceptible aromas, particularly.

4MMP (boxwood, blackcurrant), 3MH (grapefruit, citrus fruit) and 3MHA (passionfruit, mango, pineapple).

Allows vintners to manage thiol fraction production by controlling the fermentation temperature curve.

Produces eminently flowery fermentation aromas (ethyl phenylacetate).

 White	 White Rosé	Competitive factor	Usage temperature	Alcohol production	Ethanol tolerance (%vol)	Nutrient requirement	Sensory impact
+++	+++	Killer	13-25 °C	Average	14	High	Varietal fermentative

Oenological properties

- Latency period: short.
- Fermentation rate: rapid.
- Ethanol resistance: 14%.
- Alcohol production: average.
- Low temperature tolerance: >13 °C
- Apt for low-turbidity fermentation.
- Assimilable nitrogen requirement: high (optimal results achieved with Actimax NATURA).
- Acetic acid production: low.
- SO₂ production: low.
- SH₂ production: low.
- Yeast implantation: good (killer phenotype).

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 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.