

SENSACION viniferm

Creates a fruity profile and a structured mouthfeel.

Characteristics

Viniferm SENSACION is specially selected to enhance aroma formation during wine production.

Applications




- **Viniferm SENSACION** is recommended for use in production of young short-maceration red wines and rosé wines made from varieties like Tempranillo, Syrah and Merlot. Produces fresh wines and enhances varietal structure and complexity.
- Ideal for production of highly aromatic wines from grape varieties like Gewürztraminer and Moscatel, which are complemented by the yeast's aromatic esters.

Organoleptic qualities

Viniferm SENSACION produces high levels of fruity fermentation esters (strawberry and cherry in the case of red and rosé wines, pineapple and banana in the case of white wines) and creates a compelling balance between structure and aromatic potency.

Oenological properties

- Moderate fermentation kinetics at high temperatures and a short latency period.
- Moderate nutrient requirements. With this strain, it is necessary to add fermentation activators, especially in highly clarified musts and at fermentation temperatures <18 °C.
- Moderate ethanol tolerance in the 13–14% range (v/v).
- Low volatile acidity (generally <0.3 g/l).
- Produces little secondary fermentation.

 White	 Rosé	 Red	Competitive factor	Usage temperature	Alcohol production	Ethanol tolerance (%vol)	Nutrient requirement	Sensory impact
+++	+++	+++	Neutral	15-28 °C	High	13-14	High	Esters

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.