

## viniform TTA

Specially designed for young aromatic reds and fruity rosés

### CHARACTERISTICS

**Viniform TTA** boosts ester formation during the fermentation process. It is ideal for fermenting young red wines, rosé wines and carbonic maceration. **Viniform TTA** encourages extensive production of fermentation aromas.

### ORIGIN

*Saccharomyces cerevisiae* var. *cerevisiae*. Agrovin collection.

### APPLICATIONS

- Production of **high-quality young reds**. Yields clean, fresh aromas with intense aromatic tones.
- Production of red wines by **carbonic maceration**.
- Adds complexity and structure to **fruity rosé wines**.

### ORGANOLEPTIC QUALITIES

Ideal for enhancing **fruitiness** in red wines. Allows full characteristic expression of varietal aromas (red fruits: cherry, redcurrant, strawberry), while at the same time enhancing the wine's aromatic spectrum and silky mouthfeel.

### OENOLOGICAL PROPERTIES

- Fermentation: regular and comprehensive.
- Alcohol production: good.
- Glycerine yield: high (contributing to fixation of aromatic compounds).
- Volatile acidity production: very low.
- Nutrient requirement: average (in nitrogen-poor musts or musts with high alcoholic strength (over 12.5% vol.), adding nutrients is recommended).
- Usage temperature: 18–28°C.
- Low foaming yeast (due to its strong proteolytic activity).

### DOSAGE

Vinification 20-30 g/hl

 Rosé +++	 REd +++	Competitive factor <b>Neutral</b>	Usage temperature <b>18-28°C</b>	Alcohol production <b>Average</b>	Ethanol tolerance %vol <b>14</b>	Nutrient requirement <b>Average</b>	Sensory effect <b>Esters</b>
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### 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.

### MICROBIOLOGICAL AND PHYSICO-CHEMICAL PROPERTIES

Yeast count (Saccharomyces spp.) [ CFU /g]	> 10 <sup>10</sup>
Other yeasts [ CFU /g]	< 10 <sup>5</sup>
Moulds [ CFU /g]	< 10 <sup>3</sup>
Lactic bacteria [ CFU /g]	< 10 <sup>5</sup>
Acetic bacteria [ CFU /g]	< 10 <sup>4</sup>
Salmonella [ CFU /25 g]	Absent
E. coli [ CFU /g]	Absent
Staphylococcus aureus [ CFU g]	Absent
Total coliforms [ CFU g]	< 10 <sup>2</sup>
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.
- 10-kg multi-layer aluminium foil packets.

### 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 EC Regulation No 606/2009.*