

viniferm **Élite**

Varietal wines with great elegance and personality

CHARACTERISTICS

Viniferm ÉLITE is the ideal strain for increasing the varietal descriptors of red wines. Its sensory profile allows for the terrior's characteristics to be elevated:

Wines without residual sugars. Its resistance to ethanol leads to alcoholic fermentation until all sugars are gone.

More microbiologically stable wines, a lower incidence of alterations (Brettanomyces among them).

Less-alcoholic wines: The low sugar/ethanol yield allows for the harvest to be picked at optimum ripeness.

Wines without reduced notes: No hydrogen sulphide is produced, avoiding the presence of a reduction derived from nitrogen deficiencies and the grape's ripeness.

Wines with a varietal cut: release of thiolic precursors, definitive also in the aromatic palette of red wines.

Well-rounded, balanced wines, with integrated tannins and a good capacity for ageing: due to their glycerol production and parietal lysis capacity.

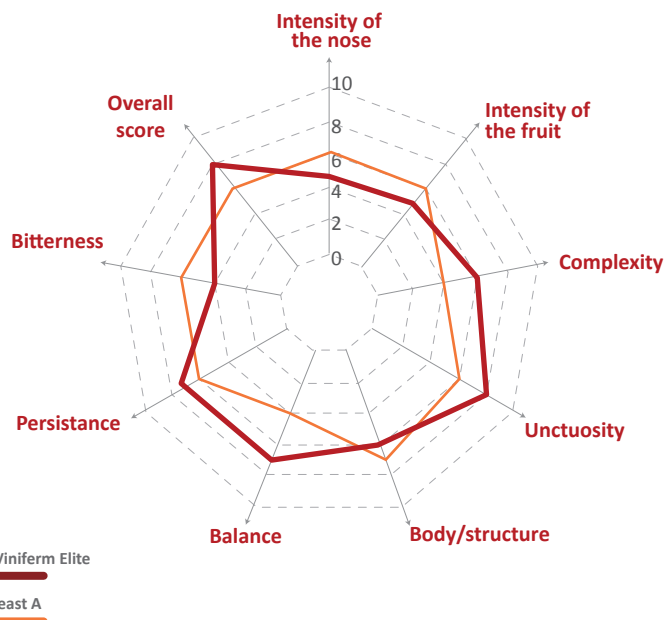
APPLICATION

Structured and elegant red wines with a varietal cut, coming from ripe grapes with a high alcoholic potential and subsequent ageing in wood.

ORGANOLEPTIC QUALITIES

- Medium-high intensity wines. Highly complex and dominant varietal profile with predominant red and black fruit, accompanied by persistent floral notes. Absence of overripe notes.

- In the mouth it stands out for its well-integrated tannins, providing volume and structure. Highly persistent.



Sensory profile regarding Tempranillo variety. Probable degree 15.5%vol. Temp. 16-24°C

| Red | Rosé | Competitive factor | Work temperature | Alcohol content | Ethanol tolerance %vol | Nutritional needs | Sensory effect |
|-----|------|--------------------|------------------|-----------------|------------------------|-------------------|----------------|
| +++ | +++ | killer | 18-26°C | medium | 16 | medium | varietal |

OENOLOGIC PROPERTIES

- Short latency phase.
- Fast fermentation speed.
- Ethanol resistance: 16%.
- Medium alcohol content.
- Average requirements in assimilable nitrogen, optimal results with Actimax NATURA.
- Low production of acetic acid.
- Low production of SO₂ and SH₂.
- Excellent implementation in the environment, thanks to both its competitive capacity and for presenting the Killer phenotype.

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 35°-40°C (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 10°C 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

Toasted brown coloured granules, free of dust.

PRESENTATION

500 g packages, vacuum-sealed in aluminum multilaminar film in boxes of 10 kg.

MICROBIOLOGICAL AND PHYSICOCHEMICAL 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 |
| Humidity [%] | < 8 |
| Pb [mg/kg] | < 2 |
| Hg [mg/kg] | < 1 |
| As [mg/kg] | < 3 |
| Cd [mg/kg] | < 1 |

STORAGE

The product, in compliance with quality standards, is kept in its vacuum-sealed package for a period of four years in a refrigerated chamber between 4 and 10°C.

Prolonged exposure to temperatures above 35°C and/or humidity reduces its effectiveness.

RGSEAA: 31.00391/CR

Product in compliance with the International Oenological Codex and the EC Regulation 606/2009.

The information in this data sheet represents our current knowledge. The company does not accept liability for improper use of the product outside the regulatory framework.