

VITILEVURE PERLE



Selected yeast

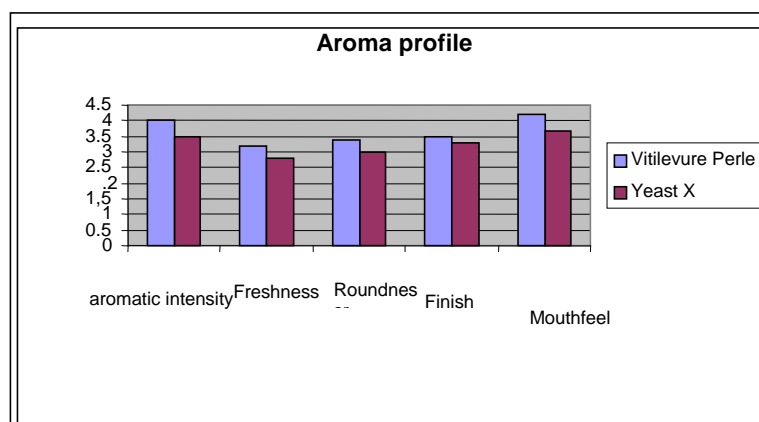
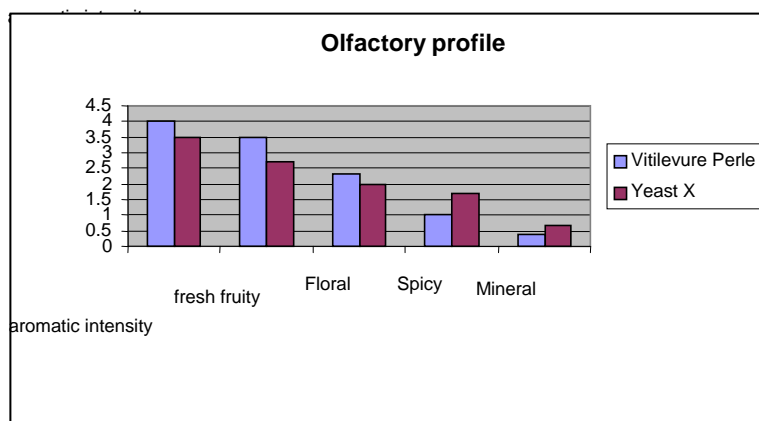
FOR SPARKLING WINE PRODUCTION IN CLOSED TANKS

STRONG FRUIT EXPRESSION AND RELIABLE FERMENTATIONS

APPLICATION FIELD

- ◆ **VITILEVURE PERLE** is an enological yeast particularly suited for sparkling wine production in closed tanks (Charmat method).
- ◆ **VITILEVURE PERLE** displays good fermentation performance, which allows for smooth and complete secondary fermentations in close tanks.
- ◆ **VITILEVURE PERLE** reveals expressive, fruity and fresh aromas particularly suited to sparkling wines. It also contributes to the development of harmonious gustatory profiles with a perfect balance between freshness and roundness.

*2008 Secondary fermentation trial for the production of a sparkling wine:
Comparison of organoleptic profiles obtained by yeasts VITILEVURE PERLE and X*





ORIGIN

- ◆ Yeast selected by the microbiological laboratory of the Station Oenotechnique de Champagne for its fermentation performance and organoleptic properties particularly suited for the production of quality sparkling wines in close tanks.

MICROBIOLOGICAL CHARACTERISTICS

- ◆ **Species:** *Saccharomyces cerevisiae*
- ◆ **Alcohol tolerance during first fermentation:** >15 % (vol.)
- ◆ **Fermentation course:** fast, smooth and complete fermentation
- ◆ **Fermentation temperature:** 10 to 32°C

ENOLOGICAL PROPERTIES


- ◆ **Sugar/ alcohol yield:** 16.8 g/l of sugar per 1% (vol.) alcohol
- ◆ **Foam production:** low
- ◆ **Production of SO₂ and H₂S:** nil
- ◆ **Volatile acidity production:** low (below 0.25 g/l H₂SO₄)

APPLICATION RATE

- ◆ **Base wine production:** 10 to 30 g/hl
- ◆ **Secondary fermentation:** 10 to 30 g/hl


INSTRUCTIONS FOR USE

For the elaboration of base wines:

- ◆ For a given volume of must to be inoculated, add 30 g/hl of  in 20 times its volume of water at 35 -38 °C.
- ◆ Add selected yeasts to this preparation.
- ◆ Mix and leave for 15 to 20 minutes.
- ◆ Acclimatize the starter to the temperature of the tank by progressively adding must : the difference of temperature between starter and must should not exceed 10°C during yeast addition.
- ◆ Add the starter to the must during pumping over for a better distribution.
- ◆ Rehydration should not exceed 45 minutes.

For secondary fermentations in close tanks (Charmat method)

It is necessary to prepare a yeast starter (pied de cuve) in order to acclimatize the yeasts to the alcohol and specific conditions of the wines (pH, SO₂, temperature,...).

For a given volume of yeast starter to prepare calculated on the base of 5% of the volume for bottle fermentation, dissolve 1 kg of  for 1 kg of **VITILEVURE PERLE** in 20 times its weight of water at 35-38°C.

Rehydrate the yeasts for 15 to 20 minutes before proceeding with the yeast starter phase.

PACKAGING

- ◆ 500 g sachets – Box of 20 x 500 g

QUALITY – SAFETY – ENVIRONMENT

- ◆ Traceability: the lot number on every **VITILEVURE PERLE** package allows tracing (origin of the product) and tracking (from product to consumer)
- ◆ Safety-environment: handling of **VITILEVURE PERLE** does not constitute any hazard to the user.

STORAGE

- ◆ 3 months at room temperature (in a cool and dry area).
- ◆ More than 3 months: between 2 and 8°C.
- ◆ Once opened, use rapidly.

The information provided corresponds to our current knowledge.
It is given without commitment or guarantee since the conditions of use are out of our control.
It does not release the user from respecting the applicable legislation and safety regulations.
This document is the property of SOFRALAB and can not be modified without its authorization.