

Vitilevure MULTIFLOR

Association of complementary selected yeast strains

AROMATIC EXPRESSION AND FERMENTATION SAFETY

APPLICATION FIELD

- ◆ **MULTIFLOR** is an association of complementary selected yeasts especially elaborated for the fermentation of grape musts with high sugar content, in order to ensure the **aromatic expression** and the **fermentation safety**, for **red** wine-making as well as **white** or **rosé** winemaking.
- ◆ **MULTIFLOR** produces wines providing a very good **aromatic intensity** and a great **finesse** in respect to the variety typicity.
- ◆ **MULTIFLOR** consists of two yeast strains: a *Saccharomyces cerevisiae*, providing an important **aromatic** expression potential and a *Saccharomyces cerevisiae galactose* – (ex. *bayanus*), showing a **good resistance to very high alcoholic degrees**, which allows it to ensure the end of fermentation even in difficult conditions (TAP, pH, fermentation temperature...).
- ◆ **MULTIFLOR** is adapted to **low temperature** fermentation (white and rosé from 15°C) and bears **higher temperatures** in red wine-making.

MICROBIOLOGICAL CHARACTERISTICS

- ◆ **Species:** *Saccharomyces cerevisiae galactose* – (ex *bayanus*) and *Saccharomyces cerevisiae*.
- ◆ **Killer character** : one of the strains is neutral in relation to the killer factor, the other one is killer. Therefore, **MULTIFLOR** settles very well during the inoculation of white, rosé or red musts.
- ◆ **Alcohol production power:** superior to 15% in volume (**MULTIFLOR** allows a good fermentation of the Mediterranean musts with high sugar content.)
- ◆ **Fermentation kinetics** : each of the yeasts have a successive dominance : the *Saccharomyces cerevisiae* strain provides a short latent period and **ensure the start of fermentation** ; the *Saccharomyces cerevisiae galactose* - yeast has a longer latent period and **ensures the end of fermentation**.
- ◆ Consequently, the use of this mixed culture ensures a fast, regular and complete fermentation, even in difficult conditions.

ORIGIN

- ◆ Three years of experimentation in white, red and rosé vinification in Languedoc-Roussillon, as well as complementary studies in the **MARTIN VIALATTE OENOLOGIE** microbiology laboratory in Epernay have determined the best yeast association with the guarantee of **aromatic expression and fermentation safety** in difficult conditions.

ENOLOGICAL PROPERTIES

- ◆ **Sugar/alcohol yield:** 16,8 g of sugar per litre for 1% of alcohol.
- ◆ **SO₂ production:** very low or non-existent
- ◆ **Production d'acidité volatile :** low (inferior to 0,20 g/L H₂SO₄).
- ◆ **Production d'H₂S :** very low or non-existent
- ◆ **Production de mousse :** generally very low

APPLICATION RATE

- ◆ Recommended dosage rate : **20 g/hL** or 200 g/ 1000 L or 1.7 lb/1000 gal (US)

INSTRUCTIONS FOR USE

- ◆ Rehydrate the selected yeast in 10 times its volume in water at 35-37°C.
- ◆ Mix then leave to rehydrate for 15 to 20 minutes.
- ◆ To avoid temperature shock, gradually add must to the tank: the temperature difference between the yeast and the must should not exceed 10°C during yeasting.
- ◆ Incorporate the yeast into the must during a pump over for even distribution.
The total time for rehydration should not exceed 45 minutes.

PACKAGING

- ◆ 0.5 kg sachet - Carton of 20 x 0.5 kg

QUALITY – SECURITY – ENVIRONMENT

- ◆ Traceability : the batch number, present on all packaging, makes it possible to trace back to the traceability plan in both directions (product origin through to user).
- ◆ Security – environment : selected yeasts are not toxic to the user.

STORAGE

- ◆ 3 months at room temperature (cool and dry place).
- ◆ More than 3 months : from 2°C to 8°C.
- ◆ Once opened, use rapidly.

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