

# VITILEVURE®

# KD®

Natural selected yeast.

For wines with strong aromatic typicity.

## --- APPLICATIONS ---



VITILEVURE KD has the property of bringing out the aromas of the best varieties, such as Sauvignon (Bordeaux, Loire valley) or Riesling.

VITILEVURE KD enables Sancerre-type wines to age better over time.

In the case of other Loire valley vineyards, wines made from Sauvignon Blanc fermented with VITILEVURE KD have regularly obtained medals. In this region, this yeast also gives good results with red wine (Cabernet franc).

VITILEVURE KD's, with its low nutrient requirements, helps to produce wine from musts that are usually difficult to ferment.

Its fermenting capabilities make it equally suited to making nouveau red wine with high potential alcohol levels and restarting stuck and sluggish fermentations.

## --- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

- **Species :** *Saccharomyces cerevisiae galactose* – (ex *bayanus*).
- **Killer character :** killer strain.
- **Alcohol tolerance:** up to 15 % alcohol vol.
- **Fermentation temperature range:** from 5°C to 37°C.
- **Fermentation kinetics :** very vigorous strain, capable of developing with a short lag phase
- **Nutritional needs:** medium. In high potential alcohol juices (> 13% alcohol vol.) oxygen and nutrient ACTIFERM 1-2 addition is recommended.
- **SO<sub>2</sub> production:** very low, 9 mg/L in synthetic medium.
- **Production of pyruvic acid and acetaldehyde:** low (< 30 mg/L).
- **Foam production:** low.
- **Production of volatile acidity:** normal.
- **Glycerol production:** fairly high.



## --- DOSAGE ---

Recommended dosage rate: 20 g/hL.

## --- INSTRUCTIONS FOR USE ---

- Rehydrate the selected yeast in 10 times its volume in water at 35-37°C in a clean container.
- Gently mix in, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C during yeasting.
- Add the starter to the must using the pump-over method.
- The rehydration process should not exceed 45 minutes.
- Rehydrating in the must is not recommended.
- We recommend the addition of **PREFERM** to treat highly clarified musts.

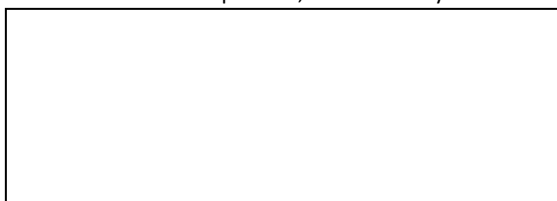
## --- PACKAGING ---

0.5 kg bag - 20 x 0.5 kg box.

## --- STORAGE ---

Store in a cool, dry place for up to 4 years in the original packaging.  
Only use vacuum-sealed sachets.  
Once opened, use quickly.

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