

# VITILEVURE® MULTIFLOR®

Association of natural selected yeasts.

For the aromatic profile and fermentation of Southern French white and rosé wines.

## --- APPLICATIONS ---



VITILEVURE 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.

VITILEVURE MULTIFLOR produces wines providing a very good aromatic intensity and a great finesse in respect to the variety typicity.

VITILEVURE 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...).

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

- **Species:** *Saccharomyces cerevisiae galactose* – (ex *bayanus*) and *Saccharomyces cerevisiae*.
- **Alcohol tolerance:** up to 15% alcohol vol.
- **Fermentation kinetics:** fast, regular and complete fermentation, even in difficult conditions.
- **SO<sub>2</sub> production:** very low or non-existent.
- **Production of volatile acidity:** low (inferior to 0.20g/L H<sub>2</sub>SO<sub>4</sub>).
- **H<sub>2</sub>S production:** very low or non-existent.
- **Foam production:** generally very low.
- **Nitrogen requirements:** low to moderate.



### --- 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.

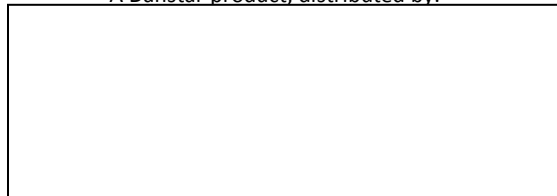
### --- PACKAGING ---

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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