

# VITILEVURE® QUARTZ®

Natural selected yeast.

Elaboration of effervescent wines, alcoholic fermentation restart and fermentative security and organoleptic quality of wines.



## --- APPLICATIONS ---

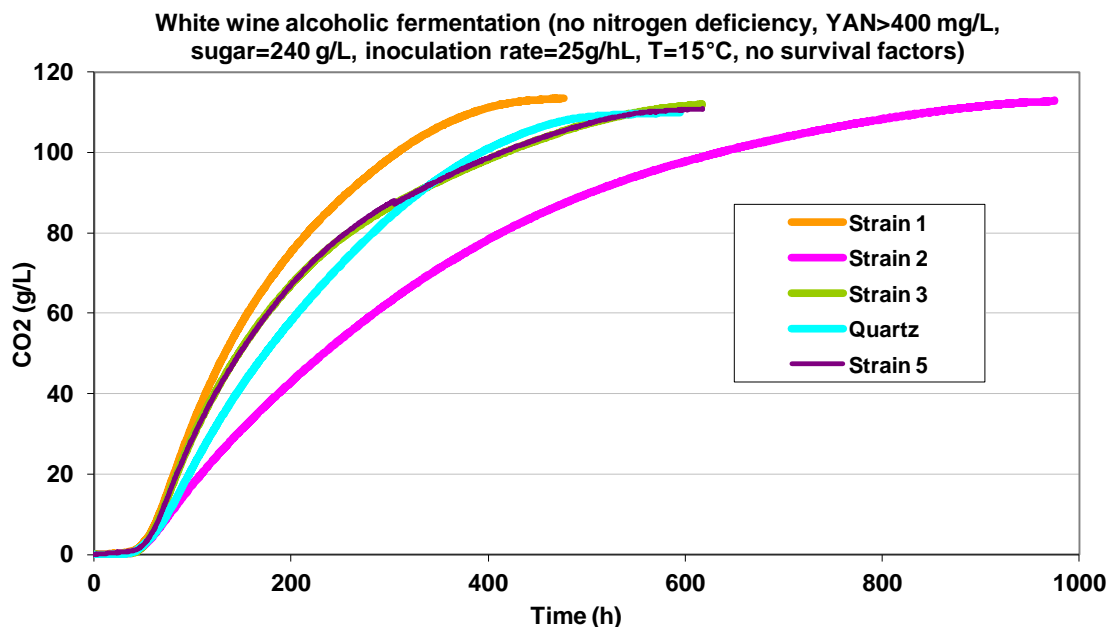
VITILEVURE QUARTZ guarantees alcoholic fermentation security in difficult conditions (high alcohol, low pH, low temperature...), particularly adapted for foam formation in base wines (traditional method) in a regular and complete way.

VITILEVURE QUARTZ confers an elegant aromatic profile and a remarkable delicacy to the wines.

VITILEVURE QUARTZ works well for restarting alcoholic fermentations due to the fructophilic yeast's power and alcohol tolerance.

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

- Species : *Saccharomyces cerevisiae galactose* – (ex-bayanus).
- Alcohol tolerance : up to 17 %.
- Fermentation kinetics: rapid start-up and regular alcoholic fermentation kinetics.
- Fermentation temperature range: 10 to 32°C.
- Foam production : low.
- SO<sub>2</sub> and H<sub>2</sub>S production: low.
- Production of volatile acidity: low, from 0.2 to 0.25g H<sub>2</sub>SO<sub>4</sub>/L.
- Fructophilic characteristics: good
- Nitrogen needs : very low.



### --- 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.

**For bottle fermentation:** It is important to acclimatize the yeast to the alcohol and the wine's specific conditions (pH, SO<sub>2</sub>, temperature, etc.). Prepare a starter (2-5 days) according to your oenologist's recommendations.

### --- 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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