



VIALATTE FERM[®] HD18

Osmotolerant strain, resistant to high alcohol content



Very strong resistance
to high alcohol content
(18%)

Osmotolerant
yeast

Recommended
for strong red
wines



OENOLOGICAL PROPERTIES

- Fermentation kinetics: Fast and regular
- Osmotolerant capacity up to 300-310 g/L sugar
- Optimum fermentation temperature: 10 - 30°C
- Resistance to ethanol: 18% vol.
- Nutritional requirements: Low
- Sensitivity to copper: Average
- Glycerol production: High - (8-9 g/L)
- SO₂ production: Average
- Acetaldehyde production: Low
- Volatile acidity production: Average-low
- H₂S production: Average-low



DOSAGE & APPLICATION

Rehydration: 20 g/hL.
Direct addition: 30 g/hL.



PACKAGING



500g



STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment. Do not allow to freeze.

Once opened, use up fast.

The information provided here is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its agreement.



INSTRUCTIONS FOR USE

REHYDRATATION – 20g/hL

Add VIALATTE FERM[®] HD18 to 10 times its volume of water at a temperature of 37° C (± 2° C). Mix until completely diluted. Leave to stand for 20 minutes. Gradually add must to the rehydrated yeast so as to reduce the temperature difference (max 7-10° C) between the mixture and the tank to be inoculated. In the most stressful conditions of sugar concentrations (> 250g/L), it is recommended to add NUTRICELL[®] INITIAL (10-20g/hL) during the yeast preparation phase.

DIRECT ADDITION - 30g/hL

Disperse VIALATTE FERM[®] HD 18 on the top of the tank or in the vat during the homogenisation pumping-over. Observe the conditions of use (see A4 Drop & Go). It is important to homogenise the micro-organism in the tank (plan to pump over the entire volume of the tank to be inoculated). At the same time, add 20-30 g/hL of NUTRICELL[®] INITIAL directly to the tank. **DO NOT add directly** for the AF restart.



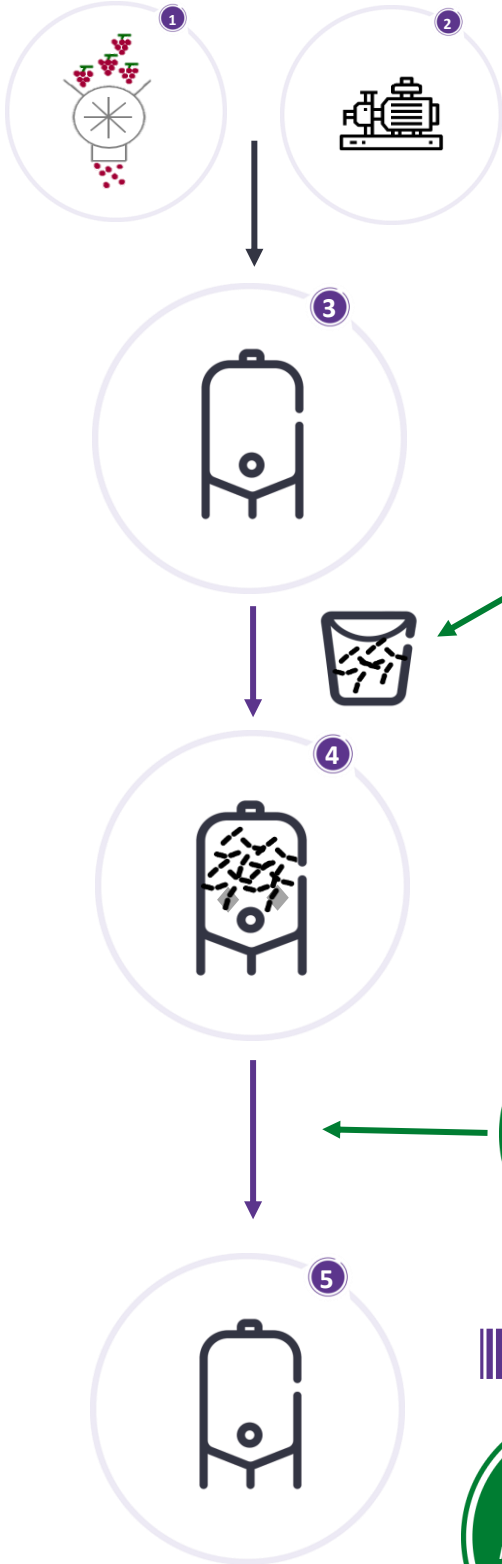


Precautions for use:

Product for oenological and specifically professional use.
Use in accordance with current regulations.



YEAST/NUTRITION WINEMAKING PROCESS FOR HIGH DEGREES



OSMOTOLERANCE

High concentrations of sugar (in musts > 250 g/l) increase osmotic pressure on yeast membranes. The yeast uses up extra energy to fight against this osmotic pressure: fermentation problems ranging from longer lag times to languishing fermentation end, or even stuck fermentation.

VIALATTE FERM® HD18
20g/hL

NUTRICELL® INITIAL
10g/hL

NUTRICELL® FINISH
20g/hL at mid-AF

YEAST HULLS
5 to 10 g/hL |
if AF slows down towards the end



GOOD TO KNOW!

Nitrogen/lipid balance

The assimilation of nitrogen sources by the yeast is managed by various regulation systems: SPS, TOR, NCR, GAAC.

Depending on the nature of the nitrogen – mineral or organic – certain metabolic systems will be activated or repressed. For the assimilation of amino nitrogen sources, the presence of lipids is necessary for the activation of the TOR system.

Moreover, membrane lipids play a role in its resistance. However, in the case of must with a high alcohol potential the high alcohol content during alcoholic fermentation will dissolve certain fatty bodies, leading to cell death.

Therefore, in order to manage high-content (>15%vol.) fermentation it is important to feed the yeast well and to preserve the nitrogen/lipid balance by adding organic nutrients rich in sterols and ergosterols.

Usual behaviour for the remainder the vinification process