



# VIALATTE FERM® R100



**Round, fruity  
red wines**

**Versatility**

**Complexity and  
aromatic freshness**



## OENOLOGICAL GOALS

- Control of the wine-making process and of the consistency of the wines.
- Good glycerol production.
- Production of round, fruity red wines for short- to medium-term ageing.
- Production of wines from international red grape varieties: Merlot, Syrah, Cabernet, Mourvèdre, etc.



## DOSAGE

20 g/hL



## PACKAGING



**500 G**

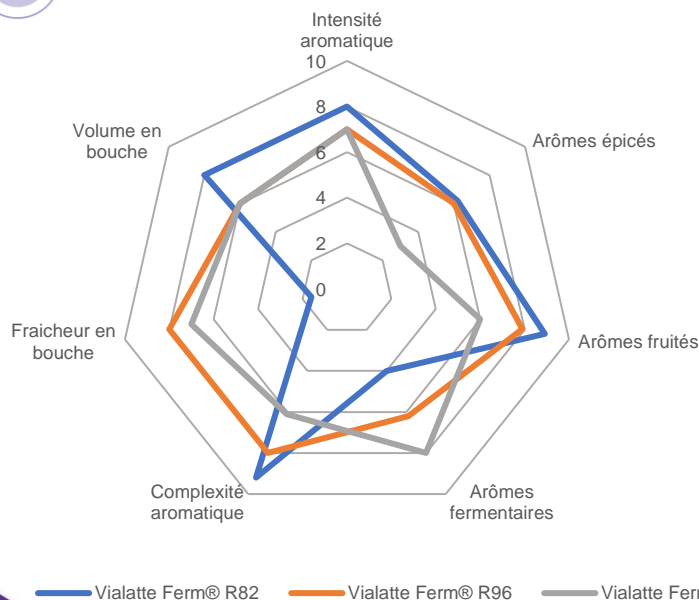


## STORAGE

Store in a cool, dry place in the original packaging.  
Use immediately after opening.



## TEST RESULTS



*Figure: Impact of the yeast strain on the aromatic profile of a Syrah red wine*



## FERMENTATION CHARACTERISTICS

Species	<i>Saccharomyces cerevisiae</i>
Optimal fermentation temperatures	18-32°C
Alcohol tolerance	Up to 14% vol.
Fermentation kinetics	Fast
Killer factor	Sensitive
Volatile acidity production	Average
SO <sub>2</sub> production	Medium - Low
Nitrogen requirements	High
H <sub>2</sub> S production	NC
Glycerol production	6-8g/L



## INSTRUCTIONS FOR USE

Disperse the active dry yeast (ADY) in 10 times its weight of a mixture of water and must in equal proportions, at a temperature of 35 to 40°C.

Example: 500 g of ADY in a mixture of 2.5 L of water and 2.5 L of must at 37°C.

Leave to stand for 20 minutes, then gently homogenise the leaven. If the difference in temperature between the leaven and the must does not exceed 10°C, incorporate the leaven directly into the must. Otherwise, double the leaven with must, wait 10 minutes, homogenise gently and incorporate into the must.

### Precautions for use:

*Product for oenological and specifically professional use.*

*Use in accordance with current regulations.*

