



VIALATTE FERM® R71



**Red and rosé wines
with fresh
fermentative profiles**

**Fermentation even
under difficult
conditions**

**Significant
production of
fermentation esters**



OENOLOGICAL GOALS

- Production of highly aromatic red and rosé wines with a fresh fermentative profile
- Very robust yeast
- Good alcoholic fermentation even with limiting factors (alcohol, low temperatures, low turbidity, etc.).
- Production of primeur wines
- Traditional vinification, thermovinification, hot pre-fermentation maceration (MPC), *flash détente*



DOSAGE

20 g/hL



PACKAGING



**500 G
10 KG**



STORAGE

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



FERMENTATION CHARACTERISTICS

Species	<i>Saccharomyces cerevisiae</i>
Optimum fermentation temperatures	14-32°C
Alcohol tolerance	Up to 16% vol.
Fermentation kinetics	Fast
Killer factor	Killer positive
Volatile acidity production	Low - Medium
SO ₂ production	Medium - Low
Nitrogen requirements	High
H ₂ S production	Low
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.

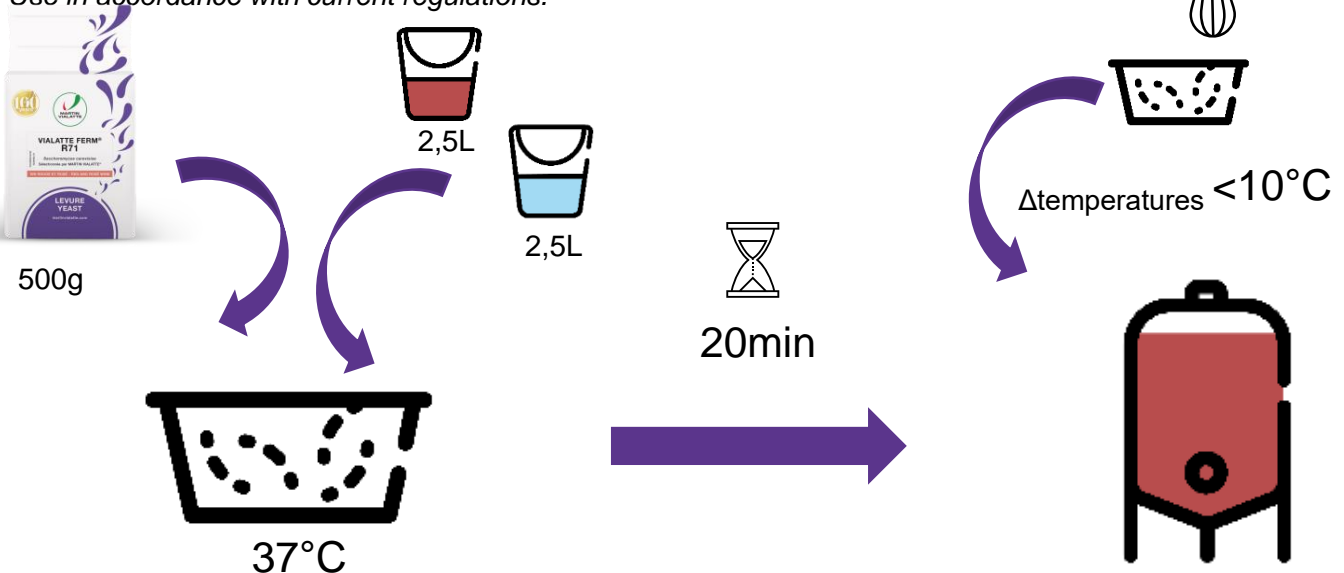
Example: 500 g of ADY in a mixture of 2.5 L of water and 2.5 L of must at 37°C.

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:

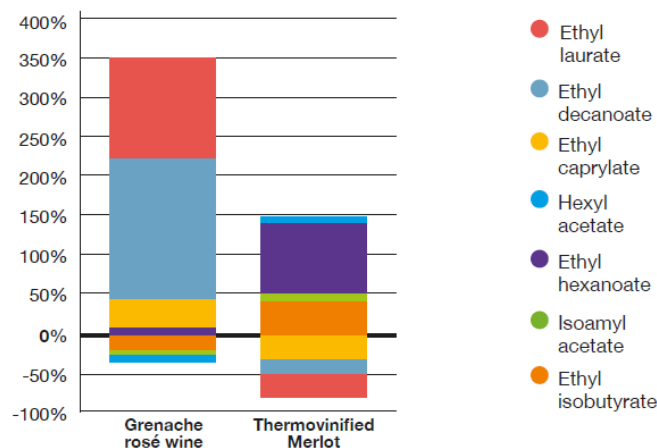
Product for oenological and specifically professional use.

Use in accordance with current regulations.



The use of **NUTRICELL® AA** or **NUTRICELL® FULLAROM** nutrients in yeast is of particular interest to optimise the production of fermentation esters.

Variation in aroma concentration
(Gas Chromatography SM-SPME)
for VIALATTE FERM® R71 compared with yeast A



Trial Grenache rosé and Trial thermovinified Languedoc Roussillon Merlot: