



VIALATTE FERM® R96



**Fruity and
spicy red
wines**

**Aromatic profile: aromas of
red and black berries and
fresh, spicy notes (pepper,
liquorice, eucalyptus, etc.)**

**Intense and
complex wines**



OENOLOGICAL GOALS

- Control of alcoholic fermentation
- 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.
- Very good fermentation kinetics
- Very good consistency in the style of the wines that are obtained, no matter where the grapes originate from.
- **VIALATTE FERM® R96** enables you to obtain intense, complex wines thanks to the formation of esters and the revelation of varietal aromas.



DOSAGE

20 g/hL



PACKAGING



**500 G
10 KG**



STORAGE

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



TEST RESULTS

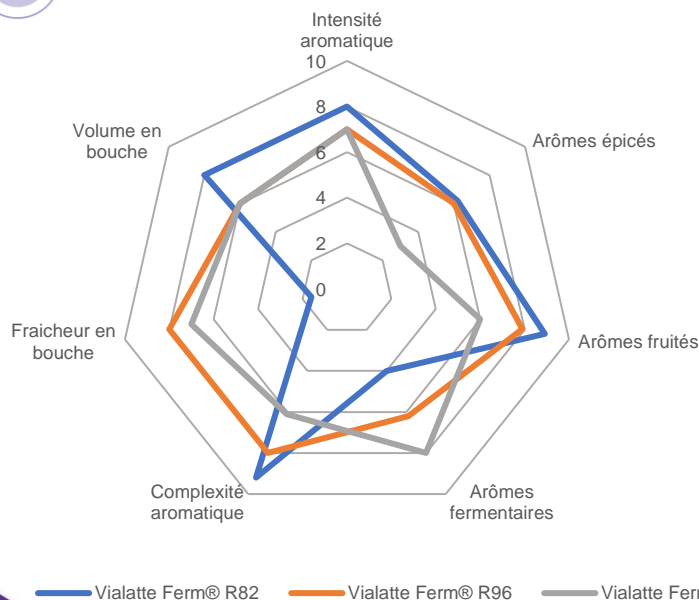


Figure: Impact of the yeast strain on the aromatic profile of a Syrah red wine



FERMENTATION CHARACTERISTICS

Species	<i>Saccharomyces cerevisiae</i>
Optimal fermentation temperatures	15-28°C
Alcohol tolerance	Up to 16% vol.
Fermentation kinetics	Average
Killer factor	Sensitive
Volatile acidity production	Low
SO ₂ production	Medium - Low
Nitrogen requirements	High



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.

