VINOFERM ROUGE

YEASTS

Wine

General features

Vinoferm Rouge is a yeast strain specifically designed for high-quality red wine fermentations where the main objective is to preserve the typicity of the grape variety. This yeast strain is particularly suitable for red wines intended for prolonged aging and offers several characteristics that make it ideal for this purpose. Some of the main characteristics and advantages of Vinoferm Rouge:

- Respect for varietal characteristics: Vinoferm Rouge has been selected to ensure that fermentations do not overpower the varietal aromatic characteristics of the wine. This means that it works in a way that preserves and enhances the varietal-specific flavor profile, avoiding excessive production of fermentation aromas that could cover or mask the wine's distinctive characteristics.
- Predisposes to aging: wines made with the use of Vinoferm Rouge are suitable for long-term aging. This is especially important for large red wines intended for prolonged bottle aging.
- Alcohol tolerance: this strain is able to tolerate higher levels of alcohol, which is typical for red wines that require prolonged aging.
- Glycerol production: Vinoferm Rouge has the ability to produce glycerol, which contributes to the smoothness and structure of red wines. Glycerol can help improve the mouthfeel and complexity of wine.
- Low volatile acidity production: volatile acidity production is kept at low levels, helping to maintain the wine's freshness and cleanliness.

Technical features

- Short latency time;
- Regular fermentation kinetics;
- Fermentation temperature 17 - 30°C;
- Sugar/alcohol yield 16.5 g/l sugar per 1% alc./vol;
- Alcohol tolerance: 16% alc./vol;
- Average nutrient demand;
- Total sugar consumption;
- Good glycerol production.

Composition

Saccharomyces cerevisiae

Dosage

20 to 30 g/hl, depending on the type of use and the judgment of the winemaker.

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How to use

1. Add in lukewarm water (35 - 40°C) at a ratio of 1:10 and wait 15 minutes, shake gently.
2. Add must one-third by volume of the water and yeast suspension, shake gently and wait 15 minutes.
3. Inoculate the yeast into the mass, taking care that the temperature difference between the wort and the yeast suspension is no more than 10°C.

Packaging and storage

0.100 kg vacuum bag, 0.500 kg, 10 kg bulk.
Store in a cool, dry place, preferably at a temperature of 10°C.

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