

 For fermentation security and Prise de mousse

**SafCEno™ VR44**



## INGREDIENTS

Yeast (*Saccharomyces bayanus*\*), Emulsifier E491 (sorbitan monostearate)

## ORIGIN

**SafCEno™ VR 44** was selected for its excellent fermentation characteristics and its resistance to extreme wine making conditions (Fermentis® selection).

## OENOLOGICAL CHARACTERISTICS

- |                                  |  |
|----------------------------------|--|
| <b>Fermentation abilities</b>    | - <b>Killer character strain, enabling a good settlement and a fast fermentation start</b><br>- Regular and complete fermentation of sugars<br>- Fermentation temperature: 10°C to 40°C<br>- <b>Alcohol tolerance: 16% vol./vol.</b><br>- <b>Low nitrogen requirements</b> |
| <b>Metabolic characteristics</b> | - Sugar/alcohol yield: 16.5 g/l for 1% vol./vol.<br>- <b>Low production of acetaldehyde (&lt;30mg/L) and SO<sub>2</sub></b><br>- Low production of foam  |

## SUGGESTIONS OF USE

**SafCEno™ VR 44** is convenient for all types of applications even in difficult wine making conditions.

### ▪ Red Wines

Given its fermentations characteristics, **SafCEno™ VR 44** allows the production of **prestigious red wines fine, neat and with terroir characters** (Cabernet Sauvignon, Merlot, Carmenère, Barbera, Sangiovese, Teroldego...).

### ▪ Prise de mousse

Particularly **adapted to secondary fermentation** (in bottle under the **classic method** or in tank), **SafCEno™ VR 44** gives excellent results on all types of sparkling wines.

### ▪ White wines

Ideal for fermentations under controlled temperatures (on Chardonnay, Sémillon, Trebbiano, Malvasia, Pinot Grigio...).

\* According to « The Yeasts, A Taxonomic Study » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011.

The obvious choice for beverage fermentation 



## USAGE

- ☞ **Gently pour** the desired quantity of yeast in **10 times its weight of tap water at 30-35°C** in a wide vessel. Pay attention to cover all the water surface area by creating a **thin layer of yeast**.
- ☞ **Leave to rest for 20 minutes.**
- ☞ **Gently stir** to complete yeast rehydration while avoiding the formation of lumps prior acclimatization.
- ☞ **Double progressively the volume of the yeast suspension by adding must from the tank** while stirring the mix so that the temperature of the yeast starter decreases and yeast activation starts.
- ☞ **Leave to rest for 10 minutes.**
- ☞ Homogenize and incorporate the yeast starter in the fermentation tank **during a pumping over with aeration.**

## DOSAGE

**Still white & red wines:** 20 g/hl

**Fermentation restart:** 30 to 40 g/hl

**Prise de mousse:** 15 to 40 g/hl

## PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg)

Carton of 1 vacuum-packed box of 10 Kg (Full box net weight: 10 kg)

## GUARANTEE

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 20°C (during 3 years) and 10°C for an extended storage (4 years).

Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

**Each Fermentis® yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre group, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.**

*The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.*