



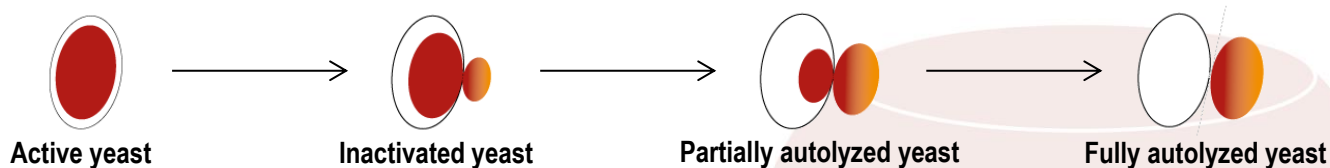
Innovative liquid fermentation aid combining Efficiency, Ease and Security



**ViniLiquid**

## DESCRIPTION

ViniLiquid is an efficient fermentation activator manufactured in order to benefit from the **optimized synergy between both soluble and insoluble parts of highly degraded autolyzed yeasts**. Its **innovating liquid form makes winemakers' work easier**. It is particularly adapted for wineries facing **operational time reduction issues** and/or **difficult fermentable musts** i.e. with low available nitrogen, poor vitamins composition, survival factors deficiency, etc... and rich in fermentable sugars (high potential alcohol).



## PROPERTIES

### FERMENTATIVE EFFICIENCY

Fermentis® works showed that both soluble and insoluble parts of a fully autolyzed yeast are respectively of great interest regarding fermentation activation.

- The **soluble part** containing a concentrated pool of free amino acids **has a much stronger fermentative power than sole ammonium source** helping winemakers reaching **faster and more complete fermentations**.
- The **insoluble part (i.e. yeast hulls)** has an **important kinetic impact** alone and improves the **fermentative efficiency of the initial nitrogen supplement**.

Based on these results, **ViniLiquid** has been developed to **combine these synergetic effects**.

**Thanks to its liquid form**, the direct effect of ViniLiquid on the yeasts creates a **spectacular fermentation speed increase** when added between 1/3 and 1/2 fermentation. Its supply leads to an **important cellular regrowth** and **viability maintenance** allowing a fast and clean fermentation achievement, **especially in combination with an initial oxygen supply**.

When added before malolactic fermentation its **micro peptide pool** is particularly interesting for the growth and the performance of lactic bacteria.

### E2U™



- **Direct use** in the must without prior dissolution,
- **Total dispersibility into the must** without any homogenization problems,
- **Pumpable and homogenous**, ready to inject manually or via **automatized systems**.

### SECURITY

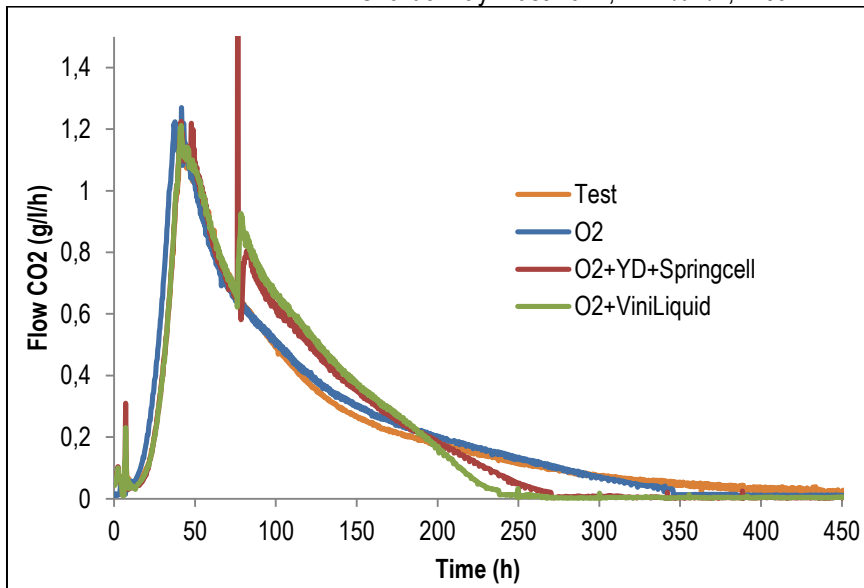
ViniLiquid **liquid form eliminates the risk of inhalation** related to **highly dusty products**.

The obvious choice for beverage fermentation    



## TRIAL

Chardonnay must 2011, 12.7% v/v, initial YAN: 188ppm



The use of ViniLiquid in comparison with the totally equivalent dry recombined product (Yeast derivative YD + SpringCell yeast hulls) showed better performances in terms of fermentation completion due to a direct assimilation of the nutrients allowed by its liquid form.

## DOSAGE

Due to its strong fermentation power, Fermentis® recommends to use:

**50 ml/hl of ViniLiquid for an equivalent supply of 20 mg/l of Yeast Available Nitrogen**

**For a maximum efficiency**, use ViniLiquid **between third and mid-fermentation** and combine its addition with:

- Oxygen addition 24-48hrs after yeast inoculation,
- DAP and Bioferm equal dose addition at yeast inoculation when initial YAN is not sufficient (<150-180mg/l depending on the yeast used),
- An extra addition of DAP at the same addition time in case of musts very poor in nitrogen and/or with a high potential degree of alcohol.

**To restart a stuck fermentation:** 50ml/hl in the yeast starter

**As a malolactic fermentation (MLF) activator:** 25 to 50ml/hl before MLF depending on the alcohol content

## COMPOSITION

*Saccharomyces cerevisiae* autolyzed yeasts; D,L Malic acid (E296); Potassium metabisulfite (E224)

## PACKAGING

12kg PEHD jerry can

210kg PEBDL big bag in Easyliquid packaging

## GUARANTEE

Fermentis® guarantees an optimum storage of this product during 2 years in its original packaging at a temperature of maximum 20°C and in a dry place. Fermentis® guarantees the product is conforming to the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

**Fermentis® fermentation aids and functional products are exclusively produced from yeast products. The Know-how of the Lesaffre group guarantees end users, high performing products as required by modern oenological applications.**

*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 uses responsibility to make sure that the usage of this particular product complies with the legislation.*