

 For fermentation security and Prise de mousse

SafCEno™ VR 44



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

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|----------------------------------|--|
| Fermentation abilities | - Killer character strain, enabling a good settlement and a fast fermentation start
- Regular and complete fermentation of sugars
- Fermentation temperature: 10°C to 40°C
- Alcohol tolerance: 16% vol./vol.
- Low nitrogen requirements |
| Metabolic characteristics | - Sugar/alcohol yield: 16.5 g/l for 1% vol./vol.
- Low production of acetaldehyde (<30mg/L) and SO₂
- 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 Griggio...).

* 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.