YEASTS

VIALATTE FERM® R26

Yeast for the production of fresh, fruity and spicy red wines.

Production of esters and higher alcohols | **Suitable for Syrah, Cabernet Sauvignon, Merlot, Carménère, etc.** | **Oenological itinerary Drinkability**

GOOD TO KNOW!

- Norisoprenoids -

- ✓ Norisoprenoids are primary aromas in grapes. They derive from the breakdown (oxidative cleavage) of carotenoids (natural pigments).
- ✓ They are present in the form of non-odorous precursors, and are enzymatically released.
- ✓ **β-damascenone and β-ionone are the best-known norisoprenoids, and those most present in wines.** These two aromatic molecules are enhancers of fruity aromas. β-ionone can also be responsible for the notes of violet characteristic of certain Syrahs.

OENOLOGICAL GOALS

- To enhance fruity aromas and freshness in red wines.
- To produce highly drinkable red wines with a fruity, complex and spicy bouquet.

TEST RESULTS

SENSORY PROFILE

VIALATTE FERM® R26 produces red wines with an **intense, complex and fresh red berry aromatic profile.** In the mouth, it imparts freshness and a richness that is particularly suited to southern grape varieties.

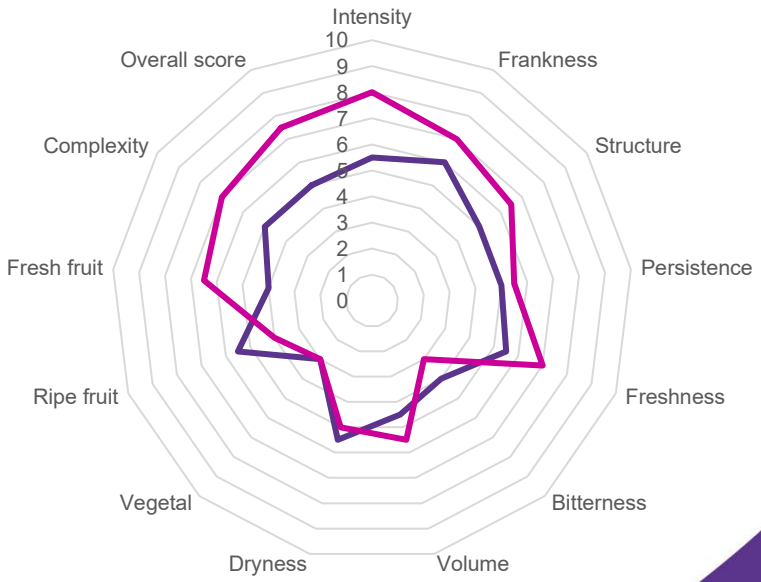

Figure 1. Sensory analysis of Syrah wines. Tasting results obtained by a panel of 8 oenologists.

— VIALATTE FERM R26®
— Control strain

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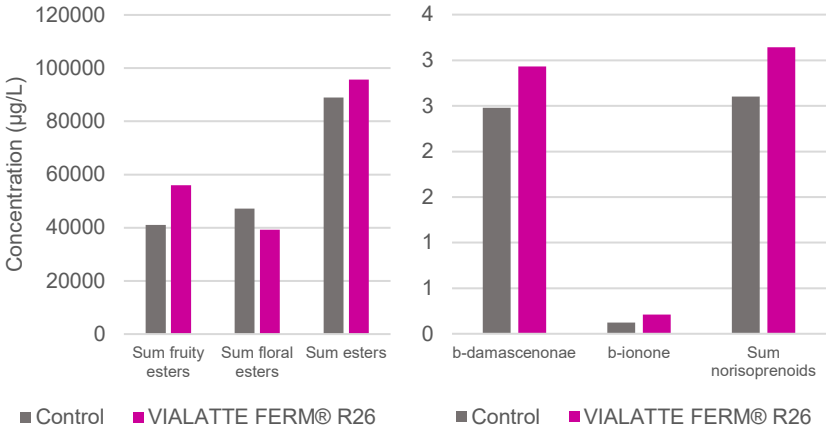
PRODUCING AROMAS

VIALATTE FERM® R26 promotes the **production of esters and norisoprenoids**, aromatic compounds that contribute to the fruitiness of red wines (Figure 2).

Figure 2. ester and norisoprenoid concentrations measured in Syrah wines fermented with VIALATTE FERM® R26 or a control yeast strain. Yeasting: 20 g/hL.



OENOLOGICAL PROPERTIES

Fermentation kinetics	Optimum FA T°C	Ethanol resistance	Nutritional requirements	Glycerol production	SO_2 production	AV Production	H_2S Production
Medium	22 - 30 °C	>14.5% vol. < 16% vol.	Medium	Medium (8 g/L)	Low	Medium to low	Low

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 between 35 and 40°C.

Example: 500 g of LSA in a mixture of 2.5 L of water and 2.5 L of must at 37°C.
Allow to stand for 20 minutes, then gently homogenise the leaven. If the temperature difference between the leaven and the must does not exceed 10°C, add the leaven directly to the must. Otherwise, double the leaven with must, wait 10 minutes, gently homogenise and add to the must.

Precautions for use :
Product for oenological and specifically professional use.
Use in accordance with current regulations.

DOSAGE

Rehydration: 20 g/hL

PACKAGING

500 g

STORAGE

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

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