

**Selected yeast for wines with strong aromatic typicity.**

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## APPLICATIONS



**VITILEVURE® KD** has the property to reveal the aromas of famous varieties, such as Sauvignon Blanc (**VITILEVURE® KD** is often used in Bordeaux and Loire valley) or Riesling.

**VITILEVURE® KD** enables Sancerre-type wines with a good ageing potential.

In the case of other Loire valley vineyards, wines made from Sauvignon Blanc fermented with **VITILEVURE® KD** have regularly obtained medals. In this region, **VITILEVURE® KD** also gives good results with red wine (Cabernet Franc).

**VITILEVURE® KD**, with its low nutrient requirements, is also suitable to wines in difficult winemaking conditions.

Its fermenting capabilities make it equally suited to make “nouveau” red wine with high potential alcohol levels and to restart alcoholic fermentations.

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## MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. bayanus*
- **Killer character:** killer strain
- **Alcohol tolerance:** up to 15% vol.
- **Fermentation temperature range:** from 5 to 37°C
- **Fermentation kinetics:** very vigorous strain, capable of developing with a short lag phase
- **Nutritional needs:** medium. In high potential alcohol juices (> 13% vol.) oxygen and nutrient **ACTIFERM 1-2** addition is recommended
- **SO<sub>2</sub> production:** low, 9 mg/L in synthetic medium
- **Production of pyruvic acid and acetaldehyde:** low (< 30 mg/L)
- **Foam production:** low
- **Production of volatile acidity:** normal
- **Glycerol production:** high

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## DOSAGE AND INSTRUCTION FOR USE

Recommended dosage rate: 20 g/hL

- Rehydrate the selected yeast in 10 times its volume in water at 35 - 37°C in a clean container
- Stir gently, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C
- Add the starter to the must and homogenize
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended
- We recommend the addition of **PREFERM** to treat highly clarified musts

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## PACKAGING AND STORAGE



0.5 kg bag - 20 x 0.5 kg box

Store in a cool, dry place for up to 4 years in the original packaging.  
Only use vacuum-sealed sachets.  
Once opened, use quickly.

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