

VITILEVURE® MULTIFLOR

Mix of two selected yeasts for the aromatic profile and fermentation of Southern French white, rosé and red wines.

1

APPLICATIONS



VITILEVURE® MULTIFLOR is an association of complementary selected yeasts especially elaborated for the fermentation of grape musts with high sugar content, in order to ensure the aromatic expression and the fermentation safety, for red wine-making as well as white or rosé winemaking.

VITILEVURE® MULTIFLOR produces wines providing a very good aromatic intensity and a great finesse in respect to the typicity of the variety.

VITILEVURE® MULTIFLOR is a mix of two selected yeast: a *Saccharomyces cerevisiae var. cerevisiae*, providing an important aromatic expression potential and a *Saccharomyces cerevisiae var. bayanus*, showing a good resistance to very high alcoholic degrees, which allows it to ensure the end of fermentation even in difficult conditions (TAP, pH, temperature, etc.).

2

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. bayanus* and *Saccharomyces cerevisiae var. cerevisiae*
- **Alcohol tolerance:** up to 15% vol.
- **Fermentation kinetics:** fast, regular and complete fermentation, even in difficult conditions
- **SO₂ production:** low
- **Volatile acidity production:** low, inferior to 0.20 g/L (H₂SO₄)
- **H₂S production:** low
- **Foam production:** generally very low
- **Nitrogen requirement:** low to moderate

3

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 homogenise
- 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

4

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.

A Danstar product
Distributed by:

The information herein is true and accurate to the best of our knowledge; however, it is for reference purposes only, without warranty of any kind, either expressed or implied. Danstar cannot be held liable for any special, incidental, or consequential damages resulting from the purchase or use of this information