

For the winemaking of sparkling wines, to restart alcoholic fermentation and to ensure fermentative security and organoleptic quality of wines.

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APPLICATIONS



VITILEVURE® QUARTZ guarantees the security of the alcoholic fermentation in difficult conditions (high alcohol, low pH, low temperature, etc.). It is particularly adapted to ensure a regular and complete alcoholic fermentation in base wines (traditional method).

VITILEVURE® QUARTZ confers an elegant aromatic profile and a remarkable delicacy to the wines.

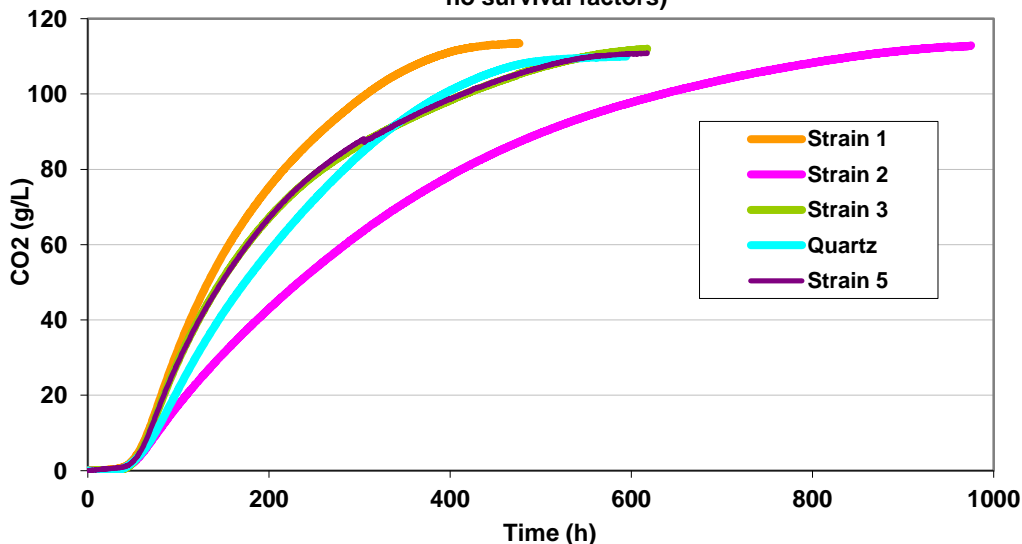
VITILEVURE® QUARTZ works well for restarting alcoholic fermentations due to the fructophilic yeast's power and alcohol tolerance.

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MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae* var. *bayanus*
- **Alcohol tolerance:** up to 17% vol.
- **Fermentation kinetics:** rapid start-up and regular alcoholic fermentation kinetics
- **Fermentation temperature range:** 10 to 32°C
- **Foam production:** low
- **SO₂ production:** low
- **H₂S production:** low
- **Production of volatile acidity:** low, from 0.2 to 0.25 g/L (H₂SO₄)
- **Fructophilic characteristics:** good
- **Nitrogen needs:** very low

White wine alcoholic fermentation (no nitrogen deficiency -
YAN > 400 mg/L - sugar = 240 g/L - inoculation rate = 25 g/hL - T = 15°C
- no survival factors)



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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 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

For bottle fermentation: it is important to acclimatize the yeast to the alcohol and the wine's specific conditions (pH, SO₂, temperature, etc.). Prepare a starter (2 - 5 days) according to your oenologist's recommendations.

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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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