

VITILEVURE®

B+C®

Combination of natural yeasts selected for structured red wines.



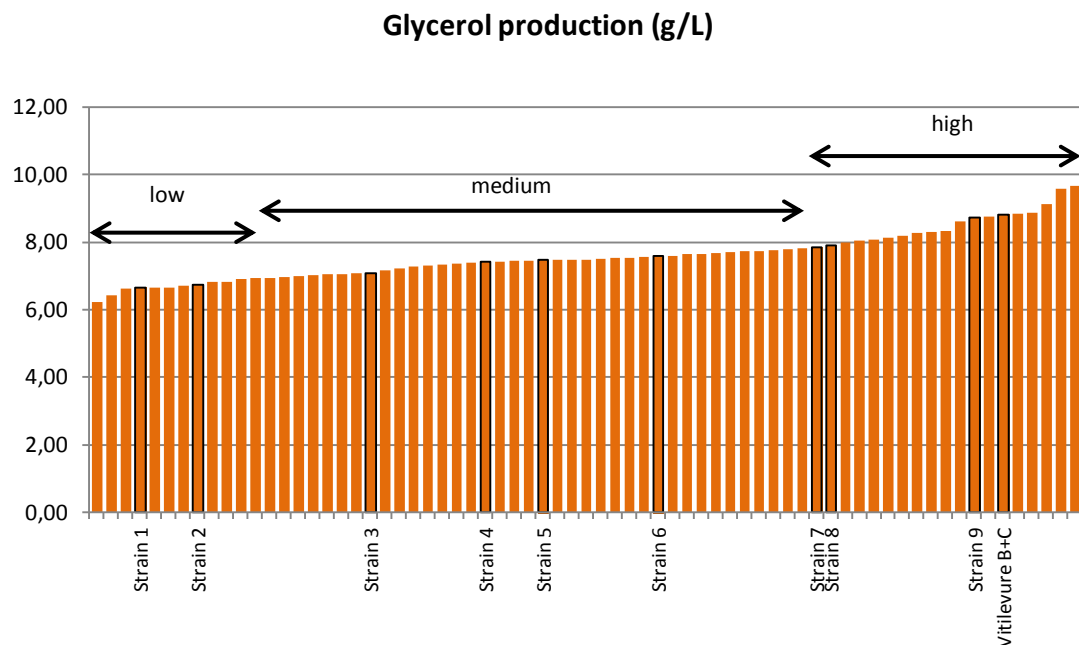
--- APPLICATIONS ---

VITILEVURE B+C uses the synergy between two strains of the *Saccharomyces cerevisiae* yeast species of different varieties to extract colour and tannins.

Sensory profile: VITILEVURE B+C enhances the wine's varietal aroma, while respecting its typicity.

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

- **Species:** Mix of two strains: *Saccharomyces cerevisiae galactose* – (ex *bayanus*) and *Saccharomyces cerevisiae*.
- **Alcohol tolerance:** very good (> 15% alcohol vol.).
- **Fermentation kinetics:** The synergy between the two strains and the dynamics of their respective populations ensure even, complete fermentation with a short lag phase.
- **SO₂ production :** very low.
- **Production of volatile acidity:** low (< 0.15 g/L H₂SO₄).
- **H₂S production:** very low.
- **Foam production:** generally low.
- **Nitrogen needs:** medium. In high potential alcohol juices (> 13% alcohol vol.) oxygen and nutrient ACTIFERM 1-2 addition is recommended.



--- DOSAGE ---

Recommended dosage rate: 20 g/hL

--- INSTRUCTIONS FOR USE ---

- Rehydrate the selected yeast in 10 times its volume in water at 35-37°C in a clean container.
- Gently mix in, 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 during yeasting.
- Add the starter to the must using the pump-over method.
- 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.

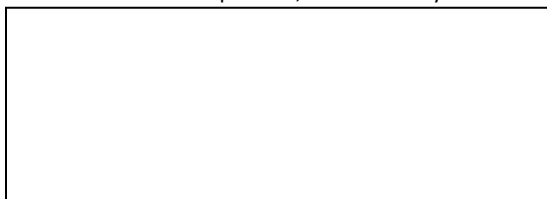
--- PACKAGING ---

0.5 kg bag - 20 x 0.5 kg box.

--- STORAGE ---

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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