

uvaferm® VRB™

ORIGIN AND APPLICATION

Uvaferm VRB™ was selected by CIDA de Logroño, La Rioja, Spain. It is a wine yeast well-suited to soften the tannins and add exceptional flavor complexity with good mid-palate mouthfeel. The varietal characteristics and perception of esters are enhanced and the depth of flavor is often described as ripe fruit, jam, hazelnut and dried plums on the finish. Red wines fermented with **Uvaferm VRB™** tend to have good color intensity and stability with good polyphenolic structure. This yeast has a short lag phase and good fermentation rate with low V.A. production. With proper integrated nutrition, it has an alcohol tolerance of up to 17% alcohol over a wide temperature range. This yeast softens high acid musts by partially metabolizing malic acid as well as facilitating malolactic fermentation. It is used in premium red wines. Ideal to soften red wines from grape varieties characterized by high astringency and acidity and for fruity young red wines or wine aged in oak barrels.

Uvaferm VRB™ can be used in varietals such as Tempranillo, Grenache, Cabernet Sauvignon, Barbera, Nebbiolo, Nero d'Avola, Zinfandel, Merlot, Sangiovese



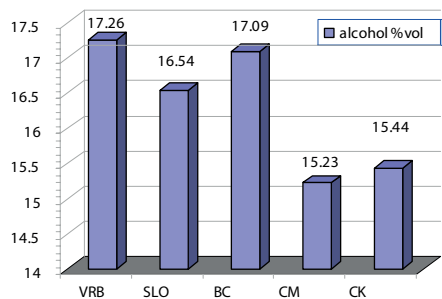
MICROBIAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*.
- Competitive factor neutral.
- Alcohol tolerance to 17%.
- Good implantation.
- Short-medium lag phase.
- Good fermentation rate.
- Optimal fermentation temperature between 15 to 28°C.
- Medium nitrogen needs.
- Good polysaccharide production.
- Reduction of malic acid in case of high malic acid content in must.
- Facilitates malolactic fermentation.
- Low production of volatile acidity.
- Low production of SO₂.
- Low foam production.

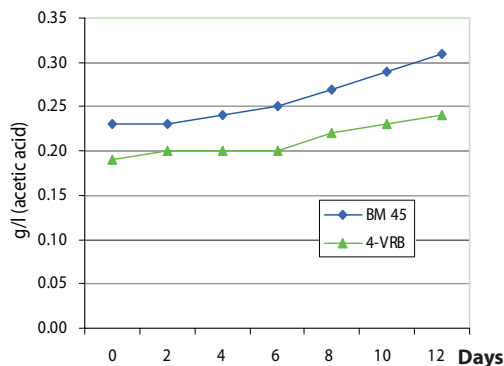
ORGANOLEPTIC CHARACTERISTICS

- Develops ripe fruit, jam and hazelnut notes
- Good color intensity and stability associate in general with good polyphenolic structures
- Reduced vegetative character due to low production of medium chain fatty acids
- Soften high acid must by partially metabolizing malic acid
- Smooth tannins and long lasting red berries and dry plum finish with big mid-palate mouthfeel

HIGH ALCOHOL TOLERANCE AND LOW VOLATILE ACIDITY PRODUCTION



High alcohol tolerance of in a 28.4°
Brix wine Mantova Italy, 2003



Low production of volatile acidity in a
Cabernet Sauvignon
University of Florence, 2001

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL (2lb/1000gal) of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL (2.4lb/1000gal) of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L (264gal) ferment.

- 1) Add 300g (10.6oz) of Go-Ferm Protect Evolution™ to 6L (1.5gal) of 40-43°C (104-110°F) clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C (95-104°F), sprinkle 250g (8.8oz) of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 10°C (18°F) of the juice/must temperature.
- 5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C (18°F).
- It is recommended that juice / must be inoculated no lower than 18°C (64°F).
- It is recommended to use complex nutrition source such as Fermaid®.

PACKAGING AND STORAGE

All Active Dried Yeast should be stored dry, best practice between 4-12°C (39-54°F) and the vacuum packaging should remain intact.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.