



# SafCEno™ VR 44



## FOR SAFE FERMENTATIONS AND PRISE DE MOUSSE

### Ingredients:

Yeast (*Saccharomyces cerevisiae*\*), Emulsifier: Sorbitan monostearate

\* According to « The Yeasts, A Taxonomic Study » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011

### Origin:

SafCEno™ VR 44 was selected for its **excellent fermentation characteristics and its suitability for sparkling wine making conditions** (Fermentis® selection).

### Enological characteristics:

#### • Fermentation abilities:

- **Fast fermentation start and fast fermentation kinetics**
- **Recommended maximum alcohol: up to 16% vol./vol.**
- Recommended temperature range: 10-30 °C (50-86°F)
- **Very good fructose assimilation**
- **Very low nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L): from 0.7**

#### • Metabolic characteristics:

- **Killer phenotype, very good settlement strength**
- **Very high acidity maintenance**
- Medium production of volatile acidity
- **Very low production of H<sub>2</sub>S**, medium production of SO<sub>2</sub> and medium-high combination
- Medium high production of higher alcohols and acetate esters, **very high production of ethyl esters**

### Suggestions of use:

#### • Base wines and Prise de mousse

SafCEno™ VR 44 expresses all features that are **suitable for high quality base wines intended to produce sparkling wines through the classic method, i.e. crispness, freshness and frankness**. It is also particularly **adapted to secondary fermentation** (in bottle under the **classic method particularly** or in tank).

#### • White wines

Ideal for fermentations under controlled temperatures (on Chardonnay, Sémillon, Trebbiano, Malvasia, Pinot Grigio...).

#### • Red Wines

Given its fermentations characteristics, **SafCEno™ VR 44** allows the production of **prestigious red wines fine, neat and with terroir characters** (Cabernet Sauvignon, Merlot, Carmenère, Barbera, Sangiovese, Teroldego...).

**SafCEno™ VR 44** is convenient for all types of applications even in difficult wine making conditions.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



## Usage:



Lesaffre know-how and continuous yeast production process improvement generates an **exceptional quality of dry yeasts able to resist to a very wide range of uses, incl. cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile.** Winemakers can choose usage conditions that fit the best their needs, i.e.:

- **Direct inoculation**

Pour the yeast on the surface of **at least 10 times their weight of must** (possibly directly on the top of the tank or during tank filling after settling for whites and rosés). Gently stir to avoid or break clumps. **Immediately transfer into the tank via a pumping over with aeration** (or homogenize tank volume).

- **With prior rehydration**

Pour the yeast on the surface of **10 times their weight of tap water at room temperature.** Gently stir to avoid or break clumps. **Wait for 20 minutes and transfer into the tank via a pumping over with aeration.**

## Dosage:

**Still white & red wines:** 20 to 30 g/hL

**Fermentation restart** (*specific preparation protocol upon request*): 30 to 40 g/hL

**Prise de mousse** (*specific preparation protocol upon request*): 15 to 40 g/hL

## Packaging:

Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg)

Carton of 1 vacuum-packed box of 10 Kg (Full box net weight: 10 kg)

## Guarantee:

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 20°C (during 3 years) and 10°C for an extended storage (4 years).

Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above. All our products are also fully authorized per TTB 27 CFR 24.246 prior to and during fermentation.

Each Fermentis® yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre group, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.



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