



# Springer Oenologie®

WINE YEAST

## VR 44

For fermentation security and Prise de mousse

### INGREDIENTS

Yeast (*Saccharomyces bayanus*) Emulsifier: E491 (sorbitan monostearate)

### ORIGIN

VR 44 was selected in the Champagne region for its excellent fermentation characteristics and its resistance to extreme wine making conditions (Springer selection).

### OENOLOGICAL CHARACTERISTICS

<b>Fermentation abilities</b>	<ul style="list-style-type: none"><li>-Killer character strain, enabling a good settlement and a fast fermentation start</li><li>-Regular and complete fermentation of sugars</li><li>-Fermentation temperature: 10°C to 40°C</li><li>-Alcohol tolerance: 16% vol./vol.</li><li>-Low nitrogen requirements</li></ul>
<b>Metabolic characteristics</b>	<ul style="list-style-type: none"><li>-Sugar/alcohol yield: 16.5 g/l for 1% vol./vol.</li><li>-Low production of acetaldehyde (&lt;30mg/L) and SO<sub>2</sub></li><li>-Low production of volatile acidity (&lt;0,24 g/l)</li><li>-Low production of foam</li></ul>

### SUGGESTIONS OF USE

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

#### ▪ Red Wines

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

#### ▪ Prise de mousse

Particularly adapted to secondary fermentation (in bottle under the classic method or in tank under the Charmat method), VR 44 gives excellent results on all types of sparkling wines and notably on Champagnes & Cavas.

#### ▪ White wines

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



## FERMENTIS

Division of S.I.Lesaffre

## USAGE

- › Rehydrate the desired quantity of yeast with the same amount of sugar (ideally with heated must) in 10 times its weight of water at 35-38°C.  
*For example: For a 100hl vessel pitched at 20g/hl, rehydrate 2kg of yeast in 20L of water + 2kg of sugar or in 20L of water + 8L of must.*
- › **Stir** avoiding the formation of lumps and leave to rest for 20 minutes.
- › **Progressively** add must from the tank (2 or 3 additions) so that the temperature difference between the yeast starter and the initial must does not exceed 10°C. This stage allows the yeast to become acclimatized and avoids thermal shocks  
*Example: If must that needs to be pitched is 16°C, the yeast starter temperature should not be more than 26°C prior to inoculation.*
- › **Stir** and leave to rest for 5 minutes.
- › Incorporate the yeast starter in the fermentation tank during a pumping over with aeration.

The rehydration procedure should not exceed 45 minutes.

## DOSAGE

Still white & red wines: 20 g/hl

Fermentation restart: 30 à 40 g/hl

Prise de mousse: 15 à 40 g/hl

## PACKAGING

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

## 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 2 years) and 10°C for an extended storage (3 years).

Springer Oenologie guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

Each Springer Oenologie 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.