

Selected yeast in collaboration with INRA and SupAgro Montpellier for its very low production of SO₂, H₂S and acetaldehyde.

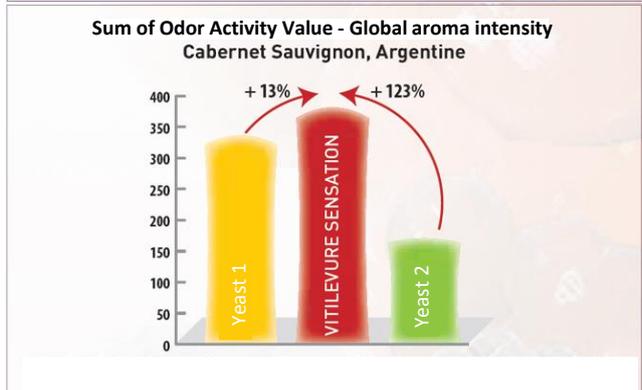
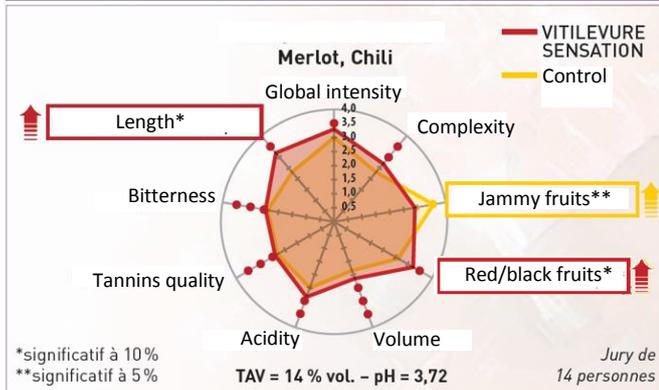
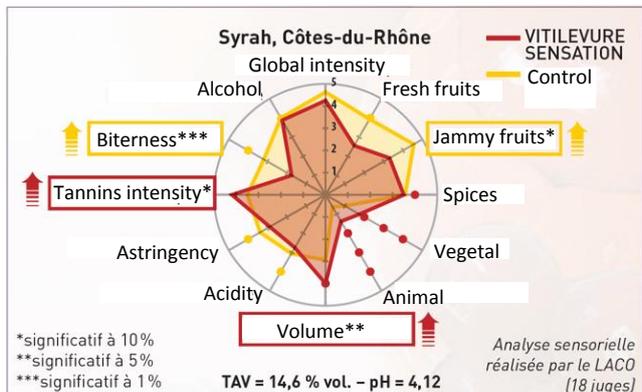
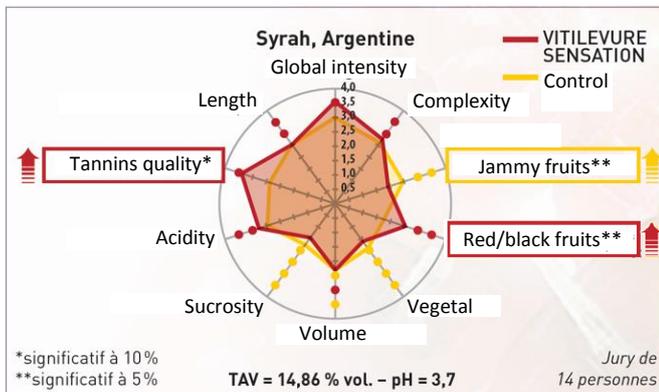
Contributes to fruit complexity and color stabilization of red wines.

1 APPLICATIONS

VITILEVURE® SENSATION has been selected thanks to an innovative process based on a very specific breeding. It comes from two *Saccharomyces cerevisiae* yeasts selected in order to answer these objectives. Thanks to its very low production of SO₂, negative sulfur compounds and acetaldehyde, **VITILEVURE® SENSATION** avoids defects masking desirable aromas and reinforces the fruitiness of the wines.

The acetaldehyde is responsible for 50% of the bounded SO₂ in red wines. The less this compound is present in the wines, the more the SO₂ added will be effective. Thus, **VITILEVURE® SENSATION** is also an excellent tool to stabilize the wine, adding moderate doses of SO₂.

Particularly tolerant to alcohol, **VITILEVURE® SENSATION** reveals varietal aromas such as red fruits and norisoprenoids (violet notes). Its high enzyme activity give it good capacities at polyphenols extraction. **VITILEVURE® SENSATION** is particularly adapted to the winemaking of Syrah, Grenache, Sangiovese and Tempranillo grapes varieties. It also showed good results on Cabernet Sauvignon and Merlot.



MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. cerevisiae*
- **Alcohol tolerance:** up to 16% vol.
- **Killer Factor :** Killer strain
- **Volatile acidity production:** very low
- **SO₂ production:** very low
- **Acetaldehyde production:** very low
- **Nitrogen requirement:** high
- **Colloidal effects:**
 - positive action on aromas precursors (including norisoprenoïds)
 - pectinase activity (color extraction)

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 homogenize
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended
- We recommend the addition of **PREFERM** for musts with a high potential degree of alcohol (> 15% vol.)

PACKAGING AND STORAGE



0.5 kg bag - 20 x 0.5 kg box

Store in a cool, dry place for up to 3 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

A Danstar product
Distributed by:



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