VitiFerm™ BIO Alba Fria

ORGANIC OENOLOGICAL YEAST

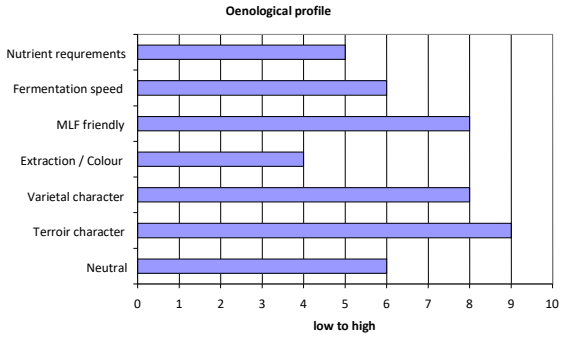
For elegant and fruity white and rosé wines

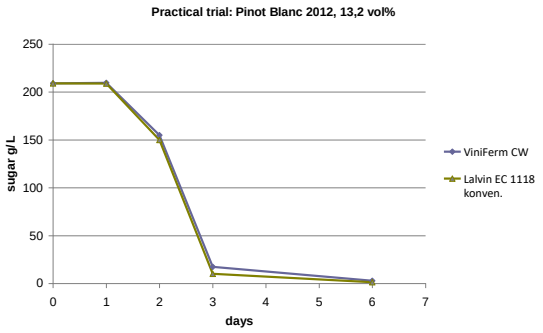
GENERAL

VitiFerm™ BIO Alba Fria is one of the first two yeast strains in the world (Species *Saccharomyces Cerevisiae*), which has been carefully selected from a complete organic habitat. In the selection process, special attention was given to select a strain with special properties in order to ferment white and rosé wines. This yeast strain has been selected due to its proven natural physiological characteristics to produce wines dominated by strong influence from the terroir and selected grapes.

OENOLOGICAL PROPERTIES of VitiFerm™ BIO Alba Fria

- Combines flavour diversity of Non-*Saccharomyces* yeast with fermentation security of *Saccharomyces* yeasts.
- Broad flavour spectrum and high alcohol tolerance.
- Emphasizes ideally varietal and Terroir character in every wine.
- Low nutrient consumption.
- Low SO_2 formation, ideal for the following MLF.
- Fully organic certified according to EC and USDA regulations.
- Chemical and emulsifier free.





HIGHLY COMPATIBLE WITH MLF

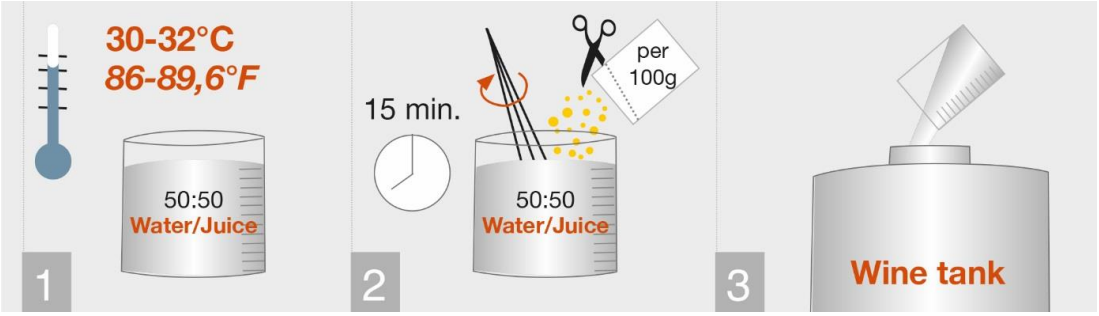
Due to an extremely low SO_2 production of this strain during fermentation, **VitiFerm™ BIO Alba Fria** is an excellent natural tool to secure safe malolactic fermentation.

To obtain maximum security and functionality of MLF we recommend our cultures: **MaloBacti™ HF2, CN1** and **AF3.**

REQUIRED BASE PARAMETER IN JUICE

Max. Alcohol tolerance:	15 Vol.%
Max. Sugar level:	26° Brix
Temperature range:	16-18 °C
Minimal YAN :	> 140 ppm
NTU level	> 70 NTU

DOSAGE & ACTIVATION



In order to achieve optimal results **VitiFerm™ BIO Alba Fria** please add below mentioned dosage rates to the juice. Lower dosage rates may result in a delayed fermentation and/or a reduced fermentation degree.

Application	*Normal fermentation conditions*	*Difficult fermentation conditions*
White wine / Rosé	25-30 g /hL	30-40 g /hL
Cold maceration < 15 °C		30-40 g /hL
Sparkling wine	25-35 g /hL	35-60 g /hL
Stuck fermentation		50-60 g /hL

We recommend adding **FermControl™ BIO** in order to achieve optimal sensorial results as well as high fermentation degrees. **FermControl™ BIO** is a one-pouch nutrition supplement for a complete nutrition and supplementation of yeasts during alcoholic fermentation. If YAN is over 140ppm no additional addition of DAP is required.

- If the juice/must has < 23 °Brix/12.5 Baume we recommend adding 2 x 15 g /hL of **FermControl™ BIO**
- If the juice/must has > 23 °Brix/12.5 Baume we recommend adding 2 x 20 g /hL of **FermControl™ BIO**

The first addition of **FermControl™ BIO** should be added two days after inoculation of **VitiFerm™ BIO Alba Fria**, the second addition should be added at 2/3 through fermentation!

INGREDIENTS

VitiFerm™ BIO Alba Fria is dry active yeast pro-duced using only fully organically certified ingredients.

It is in absolute compliance with EU regulations 834/2007 and 889/2008. A high production standard warrants highest purity and a maximum live cell count. **VitiFerm™ BIO Alba Fria** is packaged under CO_2-modified atmosphere.

PACKAGING SIZES AND SHELF LIFE

- 500 g vacuum aluminium foil bag
- 20 x 500 g vacuum aluminium foil bag
- 10 kg vacuum aluminium foil bag

Stored in dry conditions at maximum 20 °C **VitiFerm™ BIO Alba Fria** has a shelf life of minimum 30 months. Storage at higher temperatures will influence the product quality. Once the pouch is opened, use all contents within maximum 7 days.

SAFETY

For **VitiFerm™ BIO Alba Fria** no specific safety re-gulations will apply.

It's harmless during transport, storage and handling. There is no risk for humans or the environment

GENERAL

The water hazard class is 0.
Custom tariff number: 2102 1090