



100%
vegetarian & vegan
free from known allergens

VitiFerm™ BIO Alba Fria

Organic yeast for aromatic and textural white and rosé wines

VitiFerm™ BIO Alba Fria is one of the first yeast strains in the world (Species *Saccharomyces cerevisiae*, DSMZ27010), which has been carefully selected from a completely 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 with strong influence from the terroir and selected grapes

Varietal Recommendations

Sauvignon Blanc, Riesling, Pinot Gris, Albarino, Viognier, Rosé, Chenin blanc, semillon etc

Properties

- Clean fruit expression
- Low VA and ester producer
- Faster settling with increased B-lyase activity

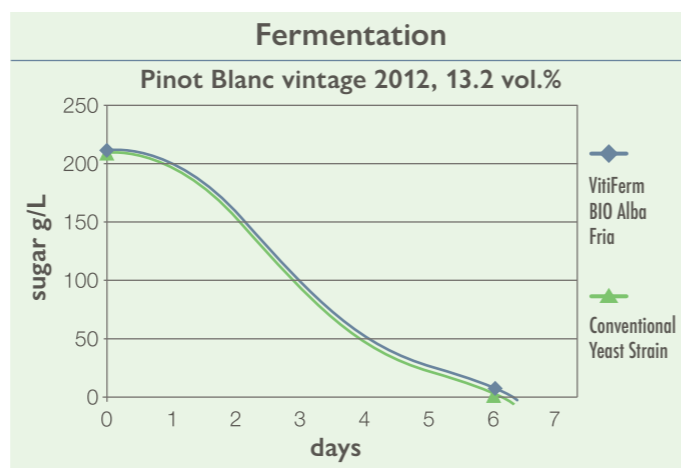
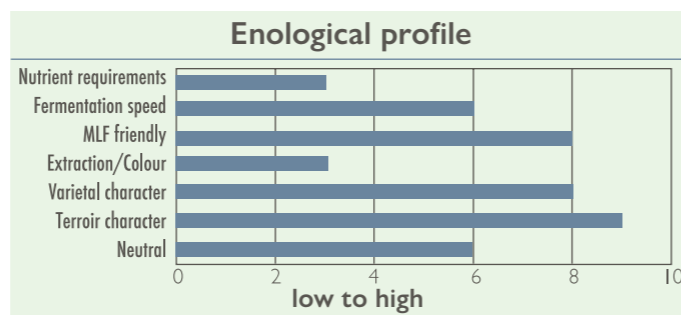
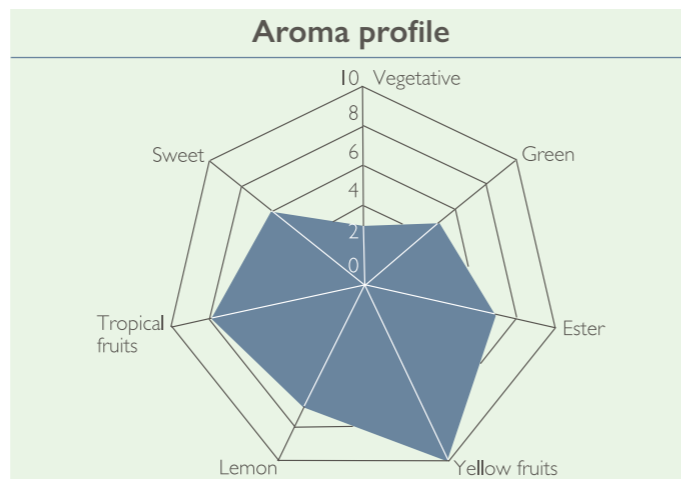
Required Base Parameters in Juice

| | |
|----------------------------|-----------|
| Max. alcohol tolerance: | 15 vol.% |
| Max. sugar level: | 26° Brix |
| Optimum fermentation temp: | 16-18°C |
| Min. recommended YAN: | > 130 ppm |
| NTU level: | > 70 NTU |

Highly Compatible with MLF Bacteria

Due to an extremely low SO₂ production of this strain during fermentation, VitiFerm™ BIO Alba Fria is an excellent natural tool to secure a safe and reliable malolactic fermentation.

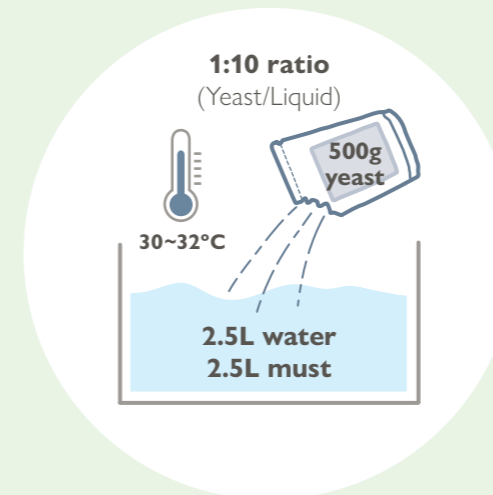
To obtain maximum security and functionality of the malo-lactic fermentation, we recommend our starter cultures: MaloBacti™ CN1, HF2 and AF3.



VitiFerm BIO Alba Fria shows an optimal fermentation curve comparable to a widely used reference strain.

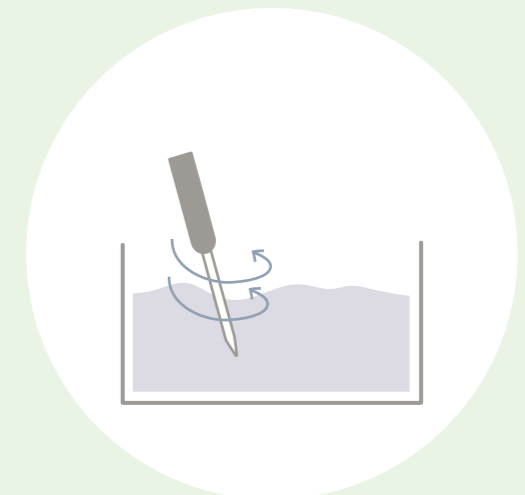
VitiFerm™ BIO Activation Instructions – OUR YEAST ARE DIFFERENT!

Due to our organic approach to selection and production VitiFerm™ BIO yeast are different from other yeast and are NOT to be rehydrated in pure water, but rather activated in 50% juice/must and 50% water mixture.



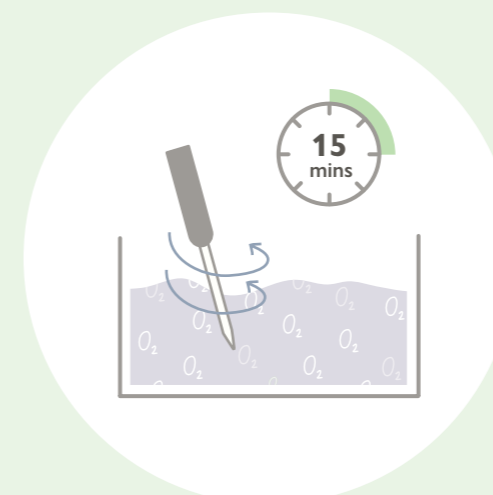
STEP 1

Add yeast to juice/water mixture at 30-32°C.



STEP 2

Stir well until you have a homogenous suspension without any solids.



STEP 3

Allow to activate for 15 minutes. Stir 1-2 times during activation to incorporate oxygen.

Reactivation with FermControl is recommended in case of YAN < 130 ppm.



STEP 4

Stir activated suspension and then inoculate into wine making sure the suspension is evenly distributed.

Note: Heated macerations or juices should first be inoculated after cooling down to around 20°C!

500g pouch = 2.5L water + 2.5L juice/must

10kg pouch = 50L water + 50L juice/must

| APPLICATION RATES | Normal Conditions | Difficult Conditions |
|------------------------|-------------------|----------------------|
| White, Red & Rosé | 25-30g/hL | 30-40g/hL |
| Sparkling Wine | 25-35g/hL | 35-60g/hL |
| Cold Maceration < 15°C | na | 30-40g/hL |
| Stuck Fermentation | na | 50-60g/hL |

For optimum results please follow the above guide. Lower dosage rates may result in delayed, sluggish or stuck fermentations.

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