



PRODUCT INFORMATION

2B FermControl GmbH FERMENTATION TECHNOLOGY & ENOLOGY

VitiFerm™ Alba Fria BIO

ORGANIC OENOLOGICAL YEAST

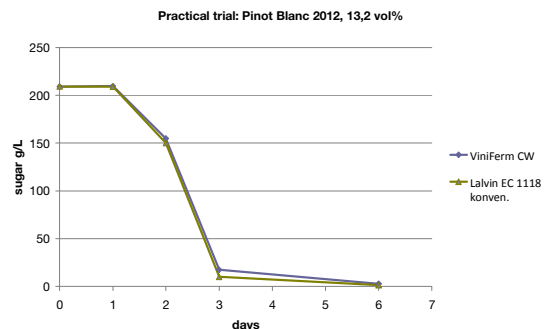
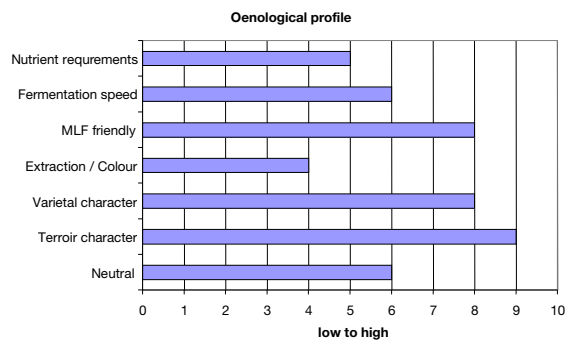
For elegant and fruity white and rosé wines

GENERAL

VitiFerm™ Alba Fria BIO is one of the first two yeast strains in the world (Species *Saccharomyces Cerevisiae*, DSMZ 27010), 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 in order to produce wines dominated by strong influence from the terroir and selected grapes. **VitiFerm™ Alba Fria BIO** is 100% organic from the selection to production. Therefore **VitiFerm™ Alba Fria BIO** is in full compliance with the **EU-regulations 834/2007** and **889/2008**. **VitiFerm™ Alba Fria BIO** an ideal tool to produce high quality wines both in organic certified quality as well as in conventional wine making processes.

OENOLOGICAL PROPERTIES of VitiFerm™ Alba Fria BIO

- ▶ 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 SO₂ formation, ideal for the following MLF, perfect synergy to MLF cultures.
- ▶ Fully organic certified according EC and USDA regulations.
- ▶ Chemical and emulsifier free.



HIGHLY COMPATIBLE WITH MLF

Due to an extremely low SO₂ production of this strain during fermentation, **VitiFerm™ Alba Fria BIO** 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:	24° Brix
Temperature range:	16-18 °C
Min. Ferm N :	> 140 ppm
NTU level	> 70 NTU



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DOSAGE & ACTIVATION

Due to the unique and organically certified production process **VitiFerm™** yeast is completely free of chemical emulsifiers. Please therefore note that the yeast is **not to be rehydrated in pure water**. Due to the organic and emulsifier free production process, the rehydration process of **VitiFerm™ Alba Fria BIO** in juice and not water is fundamentally different than existing oenological yeasts. The yeast needs to be suspended in a 50:50 % mixture of juice and water. Stir well during addition. Please note that the temperature of the juice water mixture should be between 28 °C and 30 °C. In order to ensure addition of oxygen in the rehydration phase, make sure that yeast and juice are blended well together through proper stirring

In order to achieve optimal results **VitiFerm™ Alba Fria BIO** 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 to add 2 x 15 g /hL of **FermControl™ BIO**
- ▶ If the juice/must has > 23 °Brix/12.5 Baume we recommend to add 2 x 20 g /hL of **FermControl™ BIO**

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

INGREDIENTS

VitiFerm™ Alba Fria BIO is dry active yeast produced 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™ Alba Fria BIO is packaged under CO₂ modified atmosphere.

PACKAGING SIZES AND SHELF LIFE

VitiFerm™ Alba Fria BIO is available in the following packaging

- ▶ 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™ Alba Fria BIO** has a shelf life of minimum 18 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™ Alba Fria BIO** no specific safety regulations 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 2019



Disclaimer: The information, data and recommendations contained in this product information are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. The PI serves as description of the products and its characteristics when used according to the protocol. No warranty, expressed or implied, regarding the product described in this PI shall be created or inferred by any statement in this PI.