



**Varietal wine fermentation in barrels and/or during sur lie ageing. Increases body and structure.**

### Characteristics

Viniferm 911 is ideal for **increasing structure and volume in aromatic wines** to create a well-balanced nose and taste. Its fast lysis makes it particularly apt for **sur lie ageing in vats or barrels**, as it smoothes and stresses the wood's aromatic character. This cryophilic yeast is especially designed for **low-temperature fermentation**, a technique that, when combined with the yeast's **varietal characteristics, preserves and accentuates the grapes' typicity**.

### Applications

- **Varietal wines requiring an enhanced mouthfeel. Viniferm 911** is particularly apt for Albariño, Treixadura, Loureiro, Xarel.lo, Verdejo, Macabeo, Chardonnay, Viognier and Sauvignon Blanc.
- Controlled fermentation of neutral varietals with **highly clarified musts**.
- Production of **barrel-fermented white wines**.
- Production of **flowery rosé wines with a full-bodied mouthfeel**.
- Production of **sparkling wines**.

### Organoleptic qualities

By encouraging polysaccharide super-production during fermentation, it accentuates the wine's taste, giving it a silky, full-bodied mouthfeel. It preserves and intensifies the qualities of aromatic varietals in the wine's nose.

White	vintage white	Sparkling	Competitive factor	Usage temperature	Alcohol production	Ethanol tolerance (%vol)	Nutrient requirement	Sensory impact
+++	+++	+++	Killer	14-25 °C	Average	14	Low	Varietal

## Oenological properties

- Steady and predictable fermentation kinetics. Highly reliable final fermentation stage, even under demanding conditions.
- Apt for low temperatures (from 12 °C) and resistant to temperature variations (i.e. cooling during barrel fermentation).
- Does not produce secondary fermentation.
- Low volatile-acidity production.
- Low nutrient requirement and excellent performance in highly clarified musts.
- Apt for sparkling wines.
- Fructophilic yeast (*Saccharomyces cerevisiae var. bayanus*).
- Forms lees with little reductive capacity.

## Dosage

**Vinification**                      **20-30 g/hl**

## Instructions for use

To achieve the best results, it is essential to ensure comprehensive yeast strain implantation in the solution. It is therefore important to:

- Ensure proper hygiene in the winery.
- Add the yeast as soon as possible.
- Only add the prescribed dose.
- Thoroughly rehydrate the yeast.

### Rehydration:

1.- Add the dry yeast to 10 times its weight in water (i.e. 10 litres of water to 1 kg of yeast), which should be at a temperature of 35–40 °C.

2.- Wait 10 minutes.

3.- Stir the mixture.

4.- Wait another 10 minutes, then add to the grape must, ensuring that the temperature difference between the rehydrated yeast solution and the grape must does not exceed 10 °C.

### Precautions for use:

- Do not allow the yeast to rehydrate for more than 30 minutes without sugar.
- Strictly following the timing, temperature and usage instructions will ensure maximum hydrated yeast viability.

## Physical appearance

Dust-free, tawny-coloured granules.

## Packaging

500-g vacuum-sealed, multi-layer aluminium foil packets, supplied in 10-kg boxes.

## Microbiological and physico-chemical properties

Yeast count ( <i>Saccharomyces spp.</i> ) [CFU/g]	> 10 <sup>10</sup>
Other yeasts [CFU/g]	< 10 <sup>5</sup>
Moulds [CFU/g]	< 10 <sup>3</sup>
Lactic bacteria [CFU/g]	< 10 <sup>5</sup>
Acetic bacteria [CFU/g]	< 10 <sup>4</sup>
<i>Salmonella</i> [CFU/25 g]	Absent
<i>E. coli</i> [CFU/g]	Absent
<i>Staphylococcus aureus</i> [CFU/g]	Absent
Total coliforms [CFU/g]	< 10 <sup>2</sup>
Moisture [%]	< 8
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Cd [mg/kg]	< 1

## Storage

When stored in its vacuum-sealed packet under refrigerated conditions (4–10 °C), the product will retain its properties for four years.

Prolonged exposure to temperatures above 35 °C and/or moisture will reduce its effectiveness.

REGISTRATION: R.G.S.A: 31.00391/CR

*This product complies with the International Oenological Codex and EC Regulation No 606/2009.*