

AURA viniferm

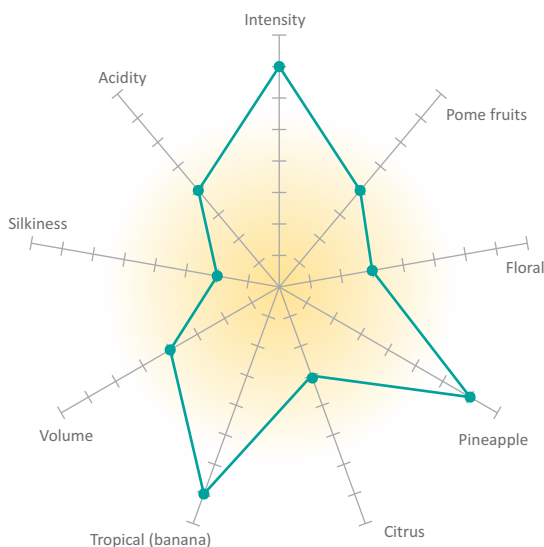
Enhances fermentation reliability and aromatic complexity in neutral varietal wines

Characteristics

Viniferm AURA encourages extensive production of fermentation aromas and is specially selected for use in production of neutral varietal white wines. Its short latency period and high implantation capacity make it suitable for use at every stage of vintage production. **Viniferm AURA** is designed to produce fermentation at a wide range of temperatures and in highly clarified grape musts.

Origin

Saccharomyces cerevisiae var. *cerevisiae*. Agrovín collection. Yeast strain produced in vineyards in the La Mancha region (Spain).






Aromatic profile of **Viniferm AURA** (Airén variety; 13.1% vol.; pH 3.52; TA 5.6 g/l; VA 0.22 g/l) with 20 g/hl of **Actimax Bio** and 15 g/hl of **Actimax GSH** added.

Applications

- Particularly recommended for **production of neutral varietal white wines**.
- Controlled fermentation of neutral varietals with **highly clarified grape musts**.
- Production of **fresh and flowery rosé and red wines**.
- **High-volume** fermentation.

Organoleptic qualities

Fresh, intense long-lasting aromas. Intensifies tropical fruit tones (pineapple and banana). Well-balanced mouthfeel.

 White	 Rosé	 Red	Competitive factor	Usage temperature	Alcohol production	Ethanol tolerance (%vol)	Nutrient requirement	Sensory impact
+++	++	++	Killer	12-30 °C	High	16	Average	Esters

Oenological properties

- Latency period: very short.
- Fermentation speed: rapid and regular.
- Volatile acidity production: low.
- Assimilable nitrogen requirement: average.
- Usage temperature: 12-30°C.
- Ethanol tolerance: high.
- SH₂ production: low

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 ¹⁰
Other yeasts [CFU/g]	< 10 ⁵
Moulds [CFU/g]	< 10 ³
Lactic bacteria [CFU/g]	< 10 ⁵
Acetic bacteria [CFU/g]	< 10 ⁴
<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 ²
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 No606/2009.