

# CARACTER<sub>viniferm</sub>

Varietal notes with hints of balsam.

## Characteristics

**Viniferm CARACTER** is a specially selected yeast designed to enhance fruity notes during wine production, especially in red wines.

## Applications

- Production of varietal red wines (Tempranillo, Syrah, Cabernet Sauvignon and Merlot).



## Organoleptic qualities

**Viniferm CARACTER** preserves the wine's varietal characteristics whilst **accentuating its fruity aromas** (redcurrant, plum, raspberry and blackberry) and enhancing its mouthfeel.

This highly glyceric yeast strain enhances body and mouthfeel.

## Oenological properties

- Significant glycerol production, which lowers alcohol production.
- Moderate fermentation kinetics at fermentation temperatures above 22 °C and a relatively short latency period.
- High ethanol tolerance in the 14.5–15.5% range (v/v).
- Low volatile acidity (generally <0.3 g/l).
- Produces little secondary fermentation.

 Vintage	 Red	Usage temperature	Competitive factor	Alcohol production	Ethanol tolerance (%vol)	Nutrient requirement	Sensory impact
+++	+++	16-28 °C	Killer	Low	15	High	Varietal

## Dosage

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Vinification 20-30 g/hl

## Instructions for use

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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

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Dust-free, tawny-coloured granules.

## Packaging

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

## Microbiological and physico-chemical properties

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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

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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.*