

# viniferm Diana

Ideal for varietal and/or barrel-fermented white wines.

## CHARACTERISTICS

**Viniferm DIANA** encourages moderate production of fermentation aromas and is specially selected for use in production of high-quality varietal white wines. It enhances volume and structure and rapidly releases polysaccharides when used in sur lie ageing.

## ORIGIN

*Saccharomyces cerevisiae var. cerevisiae. Selected from vineyards in the Rueda region (Spain). Agrovin collection.*

## APPLICATIONS

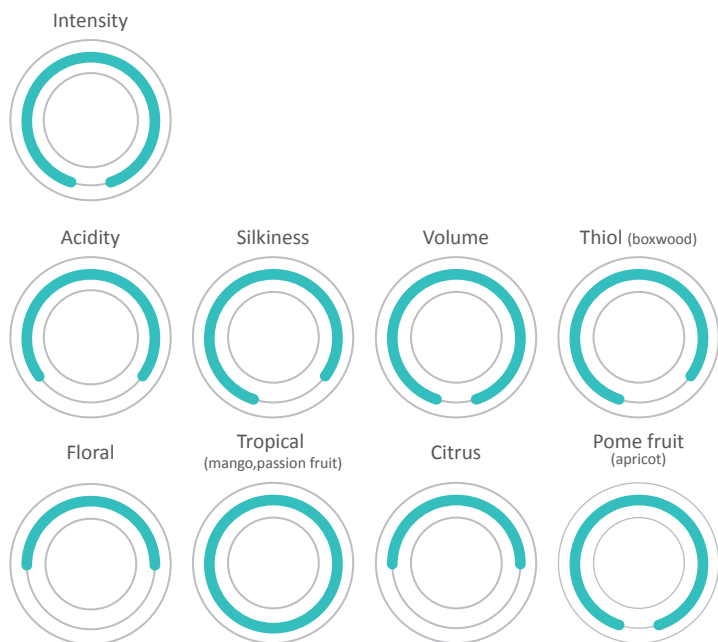
- Particularly recommended for production of high-quality varietal white wines (Verdejo, Sauvignon, Albariño, etc.).
- Ideal for barrel-fermented and/or sur lie-aged white wines.
- Pre-fermentation maceration and highly clarified grape musts.
- Production of white wines using reductive treatments.
- Releases volatile thiols (β-lyase), key components of the aroma of rosé wines found in Merlot, Cabernet Sauvignon and Monastrel, adding notes of blackcurrant.

## ORGANOLEPTIC QUALITIES

Preserves varietal characteristics and enhances tropical (mango and passion fruit) and stone (apricot) fruit aromas. Silky, full-bodied mouthfeel.

## OENOLOGICAL PROPERTIES

- Latency period: short.
- Fermentation speed: rapid and regular.
- Assimilable nitrogen requirement: high.
- Usage temperature: 14–25 °C.
- Ethanol tolerance: high (14%).
- SH<sub>2</sub> production: low.



Aromatic profile of Viniferm DIANA (Verdejo variety; 13.5% vol.; pH 3.52: TA 5.6 g/l; VA 0.28 g/l) with 30 g/hl of complex Nutrient and 10 g/hl of Actimax Plus added.

Color	Wine Type	Vintage	Competitive factor	Usage temperature	Alcohol production	Ethanol tolerance % vol	Nutrient requirement	Sensory impact			
	WHITE +++		ROSE ++		Vintage White ++++	Killer	14-25°C	Average	14	High	Varietal Esters

### 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 EP 806 (REV.2)

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.

#### RGSEAA: 31.00391/CR

*Product in compliance with the International Oenological Codex (UE) 2019/934.*