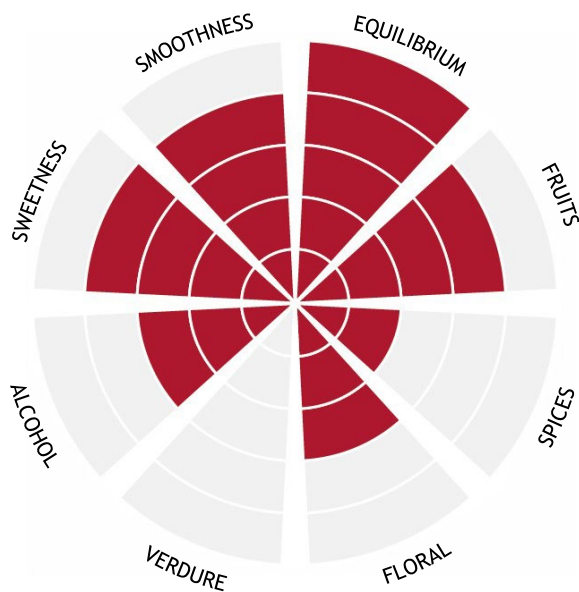


viniferm **Direct**

Easily applied yeast for wines of varietal profiles



Tempranillo 14%. Cosecha 2021 Wine

Characteristics

Viniferm Direct is a yeast specially selected for its easy application in wineries. It is particularly effective in adapting to the limiting conditions of must. The chosen production process and intrinsic characteristics of this yeast strain favours the application of Viniferm Direct, without the need to conduct the traditional hydration of yeasts.

Origin

Saccharomyces cerevisiae var. cerevisiae. Agrovin Collection.

Application

Suitable for red wines in which an enhanced varietal profile is required. Organoleptic qualities of wines from grapes with a high tannic component or lower ripening equilibrium are improved

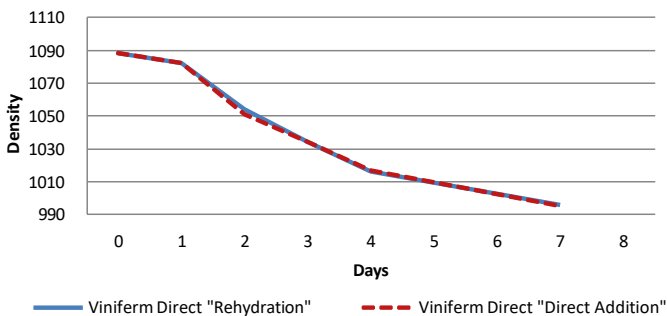
Organoleptic characteristics

Viniferm Direct is a yeast with a pronounced varietal profile, the high release of polysaccharides of which allows for an enhanced smoothness on the palate in structured wines with a high polyphenolic component. It also helps to rebalance productions from grapes with a lower ripening equilibrium.

Type of wine	Red
Usage temperature	16 - 28 °C
Resistance to ethanol	15 % vol.
Flavour profile	Varietal
Nutritional requirements	Medium-high

Oenological properties

- Direct addition yeast.
- High thickness of phospholipid membrane
- Short latency period.
- High resistance to osmotic stress.
- Low volatile acidity.
- High usage temperature: 16-28°C
- Varietal persistence
- Ethanol tolerance: 15%
- Low output of SH2.
- Neutral competitive factor.
- Medium-high nitrogen requirement.
- Optimal results when combined with Actimax Regrowth.



Evolution of fermentation kinetics with Viniferm Direct applied as "Traditional rehydration" and "Direct Addition."

Dosage

Vinification as Direct Addition:	30-40 g/hl
Vinification as Traditional rehydration:	20-30 g/hl

Physical appearance

Dust-free, tan-coloured granules.

Packaging

10kg package in multilayer aluminium wrapping.

Instructions for use

Viniferm Direct can be used as both a traditional rehydration and direct addition.

Rehydration:

1. Add the dry yeast to 10 times its weight in water at 35-40°C (10 litres of water per 1kg of yeast).
2. Wait 10 minutes.
3. Stir the mixture.
4. Wait 10 minutes, then add to the must, ensuring that the temperature difference between the rehydrated yeast solution and the must does not exceed 10°C

Direct Addition:

When used as a direct addition, Viniferm Direct can be added to a fraction of must or to the cap:

----- Addition to the cap:

1. Sprinkle over the cap, ensuring good coverage.
2. Conduct an open-air "pumping over" for 30 minutes after the yeast has been added.

----- Addition to fraction of must:

1. Add to a fraction of must (a minimum of 20 times its weight in must).
2. Wait 10 minutes.
3. Stir the mixture.
4. Wait 10 minutes and add to the deposit.
5. Conduct an open-air "pumping over" after it has been added to the deposit.

Precautions for use:

- Usage as a direct addition in musts with a temperature below 16°C is not recommended.
- Usage as a direct addition in pre-fermentation macerations is not recommended.
- Usage as a direct addition on grapes under poor sanitary conditions is not recommended

The nutritional protocol is particularly important in cases where the yeast is applied as a direct addition:

- Ensure a minimum content of 180mg/l of YAN in the starting must.
- With lower values, correct initially with Actimax NATURA or Actimax VARIETAL.
- 48 hours after adding the yeast, add 30g/hl of Actimax Regrowth with specialised properties to promote cell multiplication and viability (sterols, minerals, distinct types of nitrogen and thiamine).

Physiochemical and microbiological properties

EP 894 (rev.0)

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

Storage

This product, in accordance with the qualitative standards, must be stored in its vacuum-sealed packaging for up to four years in a cool, dry and odour-free place. Once opened, use the product as soon as possible. Any prolonged exposure to temperatures above 35°C and/or humidity will reduce its effectiveness.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and Regulation (EU) 2022/68.