

## viniferm **Emoción**

Intensely fruity rosé wines.

### CHARACTERISTICS

**Viniferm EMOCION** has been specifically selected to enhance rosé wine fermentation. Its high fermentation-aroma production boosts aromatic intensity and complex nuances. It is specially designed for low-temperature fermentation.

### APPLICATIONS

- Production of high-intensity rosé wines with persistent aromas.
- Good amylic aroma production during low-temperature fermentation.
- Creates long-lasting aromas.

### ORGANOLEPTIC QUALITIES

Creates an excellent balance between amylic fermentation aromas and the rosé wine's fruity character.

### OENOLOGICAL PROPERTIES

- Latency period: short.
- Predictable, comprehensive fermentation.
- Ethanol resistance: 14.5%.
- Alcohol production: average.
- Low temperature tolerance: >13 °C
- Apt for low-turbidity fermentation.
- Assimilable nitrogen requirement: low (depending on degree of fining). With nitrogen-poor or high alcoholic-strength musts (over 12.5% vol.), addition of organic nutrients (**Actimax NATURA** or **Actimax VIT**) is recommended.
- SO<sub>2</sub> production: low.
- SH<sub>2</sub> production: low.
- Yeast implantation: good (killer phenotype).

### DOSAGE

Vinification 20-30 g/hl

	Competitive factor	Usage temperature	Alcohol production	Ethanol tolerance %vol.	Nutrient requirement	Sensory impact
Rosé +++	Killer	13-28°C	Average	14,5	Medium	Esters

## 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 866 (REV.1)

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

*This product complies with the International Oenological Codex and EC Regulation (UE) 2019/934.*