



Enhances fermentation reliability and secondary fermentation.

Characteristics

Viniferm PDM is designed to produce fermentation at low temperatures in highly clarified musts. Its fermentation activity is optimal in nutrient-poor conditions or with grapes with high potential alcoholic strength.

Origin

Saccharomyces cerevisiae var. bayanus. Yeast strain produced in vineyards in the Champagne region (France). **Pasteur Prise de Mousse (PDM) strain**.

Applications

- Specially designed for fermentation of highly clarified musts poor in nitrogenous substances and growth factors. Low-temperature fermentation.
- High alcoholic strength red wines and highly clarified rosé wines.
- Successfully used in interrupted fermentation of wines with high alcoholic strength and low sugar content.
- Excellent results in secondary fermentation (both in vats and bottles). Its short latency period and gradual secondary fermentation give the wine a refined and elegant character.

Organoleptic qualities

Preserves red and white grapes' varietal identity.

White	Rosé	Sparkling	interrumped fermentation	Competitive factor	Usage temperature	Alcohol production	Ethanol tolerance (%vol)	Nutrient requirement	Sensory impact
+++	+++	+++	+++	Killer	12-25 °C	High	16	Low	Neutral

Oenological properties

- Strong strain with a short latency period.
- Alcohol production: highly productive strain.
- Killer yeast (K2): supplements prevalence in the must and inoculum effectiveness.
- Nutrient requirement: good fermentation activity in nutrient-poor conditions. Nevertheless, under such conditions, nitrogen correction is recommended to minimize the risk of increased volatile acidity.
- Usage temperature: 12–25 °C.

Dosage

Vinification	20-30 g/hl
Sparkling wines	30-40 g/hl
Interrupted fermentation	30-50 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 No 606/2009.