

RVA viniferm

Enhances fruity aromas and structure. Produces wines with less alcoholic content.

Characteristics

Viniferm RVA preserves varietal aromas and is specially recommended for use with red wines with high ethanol tolerance. It is suitable for long-maceration vinification and pre-fermentation cold maceration.

Applications

- Especially indicated for production of long-maceration red wines, as its slow fermentation kinetics permit longer contact with the grape skins. Protects and increases colour intensity in red wine vinification.

Origin

Saccharomyces cerevisiae var. *cerevisiae*. Agrovín collection. Yeast strain produced in vineyards in the Ribera del Duero region (Spain).

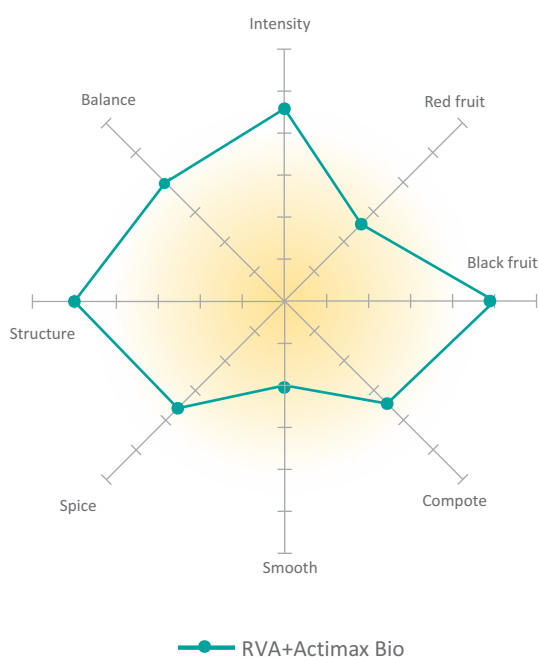
Organoleptic qualities

Viniferm RVA preserves the varietals' aromatic characteristics. **Brings out sweetly spicy nuances. Especially appropriate for ageing in wood.**



Viniferm RVA is recommended for all types of **red wine varieties intended for ageing in wood**: Tinto Fino (Tempranillo), Merlot, Cabernet-Sauvignon, Shiraz, Monastrell, Tinta Roriz (Tempranillo).

Oenological properties

- Moderate middle and final fermentation phases, allowing long maceration.
- Alcohol tolerance: up to 16% vol.
- Sugar/ethanol yield: low.
- Nutrient requirement: high. Assimilable nitrogen correction is recommended, especially in musts made from over-ripe grapes with high potential alcoholic strength.
- Low affinity of cell walls to colorants, less coloured lees and retention of polyphenolic concentration.
- Produces excellent results from inoculation with Viniferm *Oenococcus oeni* lactic bacteria.



Aromatic profile of **Viniferm RVA** (Ribera de Duero variety, 14 % vol.) with organic nutrient **Actimax Bio** added.

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

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

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.