

START viniferm

Specially designed for interrupted fermentation

Characteristics

Viniferm START is especially indicated for re-initiating interrupted or slow fermentation.

Origin

Saccharomyces cerevisiae var. bayanus. Agrovin collection. Made from native yeast strains specially selected for their efficiency in re-initiating alcoholic fermentation.

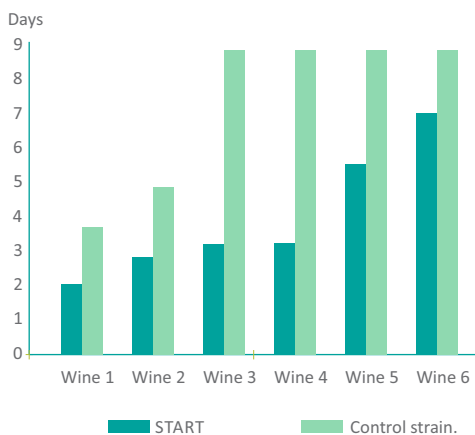
Applications

- Treatment of **interrupted fermentation in all wines** (the specific work protocol should be followed when using this yeast strain to re-activate fermentation).
- Fermentation of must or grapes with **high potential alcoholic strength** (> 15%vol.)
- Production of wines from **over-ripe grapes**.

Organoleptic qualities

Preserves wines' organoleptic characteristics when treating interrupted or slow fermentation.

Preserves varietal characteristics when employed from the beginning of the alcoholic fermentation process.



Time (in days) until sugar depletion after adding Viniferm START to interrupted fermentation of wines of various origins (>14% vol., 4–15 g/l residual sugar).

Interrupted fermentation	Competitive factor	Usage temperature	Alcohol production	Ethanol tolerance (%vol)	Nutrient requirement	Sensory impact
++++	Neutral	14-30 °C	Low	17	Average	Neutral

Oenological properties

- Latency period: average. Fermentation speed: very fast.
- Ethanol resistance: very high. Alcohol tolerance: up to 17% vol.
- Killer yeast (neutral): re-activation of interrupted fermentation is not affected by the previous inoculum's competitive factor.
- Nutrient requirement: average. However, in fermentation of high-alcoholic-strength wines, easily assimilable nitrogen must be added to ensure the viability of a greater number of yeast generations.
- Usage temperature: 14–30 °C.
- Alcohol production: average.
- Glycerol production: good.
- SO₂ and acetaldehyde production: low

Dosage

Vinification	20-30 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.