



VIALATTE FERM® R71



**Fresh, amylc
fruitiness**

**Notes of strawberry
and redcurrant**

**Primeur wines
(Beaujolais)**



OENOLOGICAL GOALS

- Production of highly aromatic red and rosé wines with a fresh fermentative profile.
- Very robust yeast : good alcoholic fermentation even with limiting factors (alcohol, low temperatures, low turbidity, etc.).
- Suitable for all grape varieties and all types of vinification: Traditional vinification, thermovinification, hot pre-fermentation maceration (MPC), flash détente, production of primeur wines



DOSAGE

Rehydration: 20 g/hL



PACKAGING



**500 G
10 KG**



STORAGE

Store in a cool, dry place in the original packaging.
Use immediately after opening.

Your
Decision-Making
Tool!

CHOOSE THE RIGHT YEAST FOR YOUR RED WINE GOALS

Decision-Making Tool!

	AROMATIC FAMILIES					AROMATIC SIGNATURE	GRAPE VARIETIES & APPLICATIONS
	ESTERS		TERPENOLS	THIOLS	NORISOPRENOIDS		
	Acetate esters	Fatty acid esters					
SO.THIOL®	•	•		♦	• • •	Black berries and great aromatic freshness: notes of blackcurrant and mulberry.	Syrah, Grenache, Malbec, Pinot Noir, Gamay, Negrette, Cabernet Sauvignon.
SO.FRUITY®	♦	• •	• •			Crisp, delicious red fruit with notes of Morello cherry, grenadine and flowers.	Pinot Noir, Gamay, Grenache, MCO ₂ , MPF, all types of vinification.
SO.FLAVOUR®	•	♦				Ripe, complex, concentrated fruit: notes of black berries. Good balance between structure and roundness.	International grape varieties: Merlot, Cabernet Sauvignon, Syrah, Grenache, Tempranillo, Zinfandel.
VIALATTE FERM® HD18	•	• •	•	• •	• •	Fresh, round, full-bodied fruitiness. Respects the grape variety. Volume and roundness in the mouth.	All red grape varieties. Management of high alcohol content and AF resumption
VIALATTE FERM® R26	•	• • •	• •		• •	Fruity and spicy: expressive notes of red berries, garrigue and candied fruit.	Syrah, Carménère, Gamay, Cabernet Franc, Pinot Noir. Traditional and thermovinification. Vegetal matrices.
VIALATTE FERM® R71	♦	• •				Fresh, amylc fruitiness: notes of strawberry and redcurrant.	All grape varieties. MPC, primeur wines (Beaujolais).
VIALATTE FERM® R82	• •	• • •			• • •	Ripe, varietal fruitiness: notes of red and black berries. Roundness and length in the mouth.	Syrah, Grenache Noir, Merlot, Malbec, Gamay. MCO ₂ , traditional vinification.
VIALATTE FERM® R96	•	•	♦			Fruity and complex: with notes of fresh red and black berries, spices. Respects the grape variety and masks pyrazines.	Cabernet, Merlot, Marselan, Gamay. Traditional vinification, MPC, press Rosés.
VIALATTE FERM® R100	• •	• •				Fruity intensity and volume in the mouth: fermentation notes.	All black grape varieties.

Aromatic intensity: • •• ••



FERMENTATION CHARACTERISTICS

Species	Killer factor	Fermentation kinetics	Optimum FA T°C	Ethanol resistance	Nutritional requirements	AV Production	Glycerol production	SO ₂ production	H ₂ S Production
<i>S. cerevisiae</i>	Killer positive	Fast	14-32°C	16,0 % vol	High	Low to Average	6-8 g/L	Low to Average	Low



INSTRUCTIONS FOR USE

Disperse the active dry yeast (ADY) in 10 times its weight of a mixture of water and must in equal proportions, at a temperature of 35 to 40°C.

Example: 500 g of ADY in a mixture of 2.5 L of water and 2.5 L of must at 37°C.

Leave to stand for 20 minutes, then gently homogenise the leaven. If the difference in temperature between the leaven and the must does not exceed 10°C, incorporate the leaven directly into the must. Otherwise, double the leaven with must, wait 10 minutes, homogenise gently and incorporate into the must.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

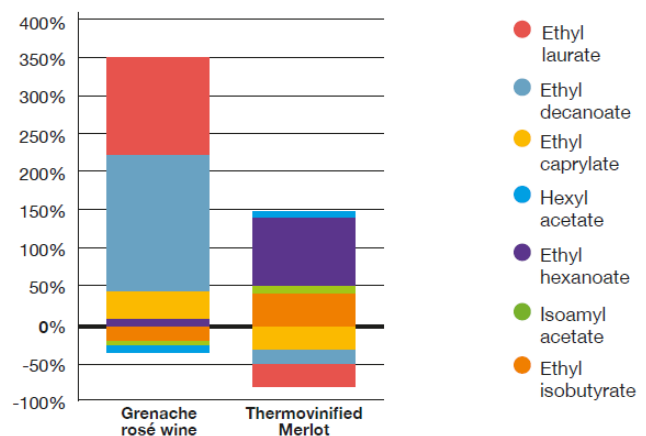
The use of **NUTRICELL® AA** or **NUTRICELL® FULLAROM** nutrients in yeast is of particular interest to optimise the production of fermentation esters.



TEST RESULTS

ESTER PRODUCTION

VIALATTE FERM® R71 was compared to the same control yeast for rosé and red winemaking. On Grenache rosé, **VIALATTE FERM® R71** produced **315% more aroma** than Yeast A. This was particularly true for ethyl laurate. This applies in particular to ethyl laurate, ethyl decanoate and ethyl caprylate, with their **fruity and floral aromas**. On thermovinified Merlot, **VIALATTE FERM® R71** produces **66% more aromas** than yeast A. This applies in particular to ethyl hexanoate, with its fruity, aniseed-like notes, and ethyl isobutyrate, with its **strawberry scent**.



Variation in aroma concentration (Gas chromatography SM-SPME) for VIALATTE FERM® R71 compared with yeast A. Trial Grenache rosé and Trial thermovinified Languedoc-Roussillon Merlot.

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