



VIALATTE FERM® R82



**Ripe, varietal
fruitiness**

**Notes of red
and black berries**

**Roundness
and length
in the mouth.**



OENOLOGICAL GOALS

- Intense, fruity wine profiles thanks to the formation of esters and the revelation of varietal aromas (norisoprenoids).
- Production of high-end wines for medium-term cellaring.
- Vinification of international red grape varieties, particularly those sensitive to oxidation, such as Syrah and Carignan.



DOSAGE

Rehydration : 20 g/hL



PACKAGING



500 G



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

	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	SO ₂ production	H ₂ S Production
<i>S. cerevisiae</i>	Sensitive	Slow	18-30°C	16,0 % vol	Average	Average	Medium - Low	Very 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.

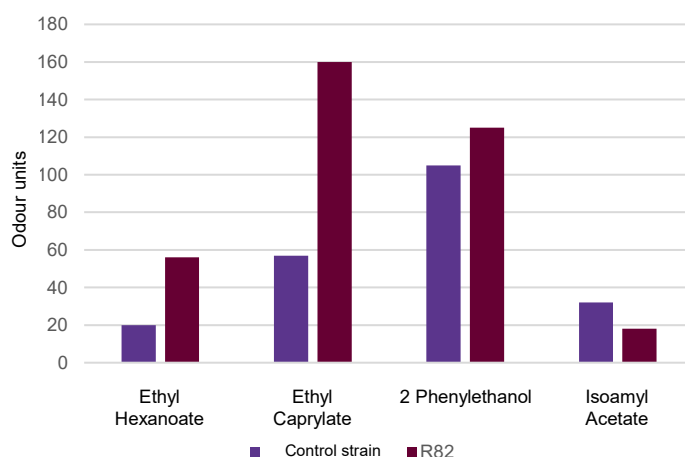


TEST RESULTS

ETHYL ESTER PRODUCTION

VIALATTE FERM® R82 was compared to a yeast classically used to make southern red wines.

VIALATTE FERM® R82 produced more than the control yeast for 15 of the 17 aromatic molecules analysed. The differences were particularly significant for **ethyl hexanoate**, **ethyl caprylate** and **2-phenylethanol**, for which **VIALATTE FERM® R82** produced significantly more. Isoamyl acetate, which is characteristic of primeur wines, is produced in greater quantities by the control yeast. On tasting, the wine vinified with **VIALATTE FERM® R82** has good concentration on the palate and a **complex, ripe red fruit flavour**.



Analysis of aromas by GC-MS-SPME based on perception threshold. Merlot Roussillon trial - traditional vinification.

The information provided here is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its consent.