

VITILEVURE QUARTZ

Yeast for sparkling wines, secure fermentation and aromatic finesse

ORIGIN

- ◆ Isolated on wines from the FLEURY domain at Courteron in the Aube region, where biodynamics have been under study since the 1980's, **VITILEVURE® QUARTZ** has been selected from the indigenous flora for its performance, its oenological originality, especially for effervescent wine making.

FIELD OF APPLICATION

- ◆ **VITILEVURE® QUARTZ** is a highly reliable oenological yeast, that gives alcoholic fermentation security under difficult conditions (high alcohol, low pH, low temperature...).
- ◆ **VITILEVURE® QUARTZ** is particularly adapted for foam formation in sparkling base wines, where it was selected. It ensures regular and complete foam formation, lending an elegant aromatic profile and a remarkable delicacy to the wines. (figures 1 and 2).

MICROBIOLOGICAL CHARACTERISTICS

- ◆ **Species** : *Saccharomyces cerevisiae var. bayanus*
- ◆ **Alcohol tolerance** : 17 % in volume
- ◆ **Fermentative kinetics**.. : rapid start-up and regular alcoholic fermentation kinetics
- ◆ **Temperature range**..... : fermentation from 10 to 32°C
- ◆ In alcoholic fermentation : resists low pH (up to 2.8-2.9) and high doses of SO₂
- ◆ For prise de mousse..... : Do not ferment below pH 2.9

OENOLOGICAL PROPERTIES

- ◆ **Sugar/alcohol yield** : 16.8 g sugar per litre of 1% alcohol
- ◆ **Foam production** : low
- ◆ **No SO₂ or H₂S production**
- ◆ **Volatile acidity production** : low, from 0.24 to 0.30 g acetic/L

APPLICATION

For inoculation of still wines

- ◆ Rehydrate the selected yeast in 10 times its volume in water at 35-37°C.
- ◆ Mix then leave to rehydrate for 15 to 20 minutes.
- ◆ To avoid temperature shock, gradually add must to the tank: the temperature difference between the yeast and the must should not exceed 10°C during yeasting.
- ◆ Incorporate the yeast into the must during a pump over for even distribution.
- ◆ The total time for rehydration should not exceed 45 minutes.

For inoculation of base wines, wines with low temperatures or high SO₂ content

- ◆ Rehydrate the selected yeast in 10 times its volume in water at 35-37°C.
- ◆ Mix, then leave to rehydrate for 15 to 20 minutes.
- ◆ Incorporate the rehydrated yeast in 10 to 20 times its volume in must, leave to ferment for 6 to 12 hours.
- ◆ Put the reactivation mixture at the top of the tank

For prise de mousse (Traditional and « Charmat » method):

It is essential to acclimatise the yeast to alcohol and to the specific conditions of the wine (pH, SO₂, temperature...). Carry out a starter culture over 2 to 5 days, following advice from your oenologist.

PACKAGING

- ◆ 0,5 kg bag - Box of 20 x 0,5 kg.

STORAGE

- ◆ 3 months at room temperature (cool and dry place).
- ◆ More than 3 months : from 2°C to 8°C.
- ◆ Once opened, use rapidly.

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