



VIW® SHIELD LT

Lachancea thermotolerans



PRODUCT

Selected Non-*Saccharomyces* yeast for enological use.



CHARACTERISTICS

VIW® SHIELD LT is excellent for bioprotection as well as for the first steps of the alcoholic fermentation. VIW SHIELD LT predominates over the native microflora, and it is present during the first stage of the fermentation.

It is able to yield a good fermentation in the temperature range from 15 to 25 °C, until the ethanol concentration reaches 10% (V/V). VIW® SHIELD LT produces lactic acid that gives more freshness and roundness to the wine, as slightly decreases the ethanol content.



USES

Because of these characteristics, VIW® SHIELD LT is a strain particularly recommended to manage bioprotection and the first steps of alcoholic fermentation, in order to produce wines with great freshness and sweetness, full body and structure.

For the use of VIW® SHIELD LT, please follow the legal regulations in force.



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DIRECTIONS FOR USE

Be sure to add VIW® SHIELD LT without addition of SO₂.

Add the necessary quantity of yeast in ten parts of tepid water (25°C) containing 1 to 2 % sugar. After 30 minutes, stir and gradually add to the filtered and sulfured must, taking care not to produce sharp drops in temperature.

In order to facilitate the multiplication of the yeast cells, the substrate must not contain more than about 2% sugars, and must be properly aerated. At this stage it is recommended the use of fermentation activators such as X-PRO® VERVE in ratio 1:1 is recommended. For more detailed information about the management of the nutrients and the best use of the yeast, please consult our technical service and the official procedures.



DOSAGE

20 g/hL



PACKAGING

The product comes vacuum-packed in 500g poly laminate bags.



STORAGE

The product should be stored in a cool and dry environment. In such conditions it keeps its viability until the expiration date reported on the label.



HAZARDOUSNESS

Based on the current European regulations the product is classified: not hazardous.