



VIW® SHIELD TD

Torulaspora delbruecki



PRODUCT

Selected non-Saccharomyces yeast for enological use.



CHARACTERISTICS

VIW® SHIELD TD is excellent both for bioprotection and for the first steps of the alcoholic fermentation. VIW® SHIELD TD predominate 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 $^{\circ}$ C, assuring good results until the ethanol concentration reaches 9 % v/v.

VIW® SHIELD TD is particularly suited to mask unwanted smells and green notes during cold pre-fermentative maceration.



USES

Because of these characteristics, VIW® SHIELD TD is a strain particularly recommended to manage bioprotection and the first steps of alcoholic fermentation, in order to produce wines with less green notes and better palatability.

For the use of VIW® SHIELD TD, please follow the legal regulations in force in this matter.







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DIRECTIONS FOR USE

Be sure to add VIW® SHIELD TD 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% sugar and must be properly aerated. In this stage the use of fermentation activators such as X-PRO® VERVE in ratio 1:1 is recommended.

Once the yeast is rehydrated, it can be added to the must

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 polylaminate 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.

