



VIW® SUPERCERRY

SACCHAROMYCES CEREVISIAE

PRODUCT



Yeast selected by our R&D department..

CHARACTERISTICS



VIW® SUPERCERRY is a yeast capable of ensuring very clean and vigorous fermentations.

When well supported by the right nutritional supply, it is suitable for the production of fully fruity red wines, in which a good expression of secondary aromas is sought even at high alcohol contents. Also suitable for the production of fresh wines, where the not too ripe aromatic component can be made more complex by the development of interesting cherry notes. Also suitable for wines fit to medium aging in wood.

Contextual use with activators rich in noble nutritional elements is recommended, such as V STARTER FRUIT or SMARTVIN® ACTIV.

Optimal for prefermentative cold maceration, it proves to have a synergistic action with bacteria for clean malolactic fermentations. VIW® SUPERCERRY is a good producer of glycerol. It has a modest propensity in adsorbing coloring substances, so vinification with VIW® SUPERCERRY can also involve an extended soak on the fine lees.

USES



VIW® SUPERCERRY is a strain recommended for the production of highly expressive red wines, after malolactic fermentation, immediately ready or to be enhanced through medium aging.

A fermentation conducted with VIW® SUPERCERRY allows the development of a distinct fruitiness, tending toward cherry, with good glycerol production, which in synergy with its natural lysis dampens the more vegetal notes.

VIW® SUPERCERRY creates the optimal foundation for clean malolactic.

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



VIW[®] SUPERCERRY

SACCHAROMYCES CEREVISIAE



DIRECTIONS FOR USE

Disperse the necessary amount of yeast in ten parts of lukewarm water (40°C) containing 1-2% sugars; after half an hour shake and gradually add filtered and sulfited must so as not to cause abrupt temperature drops. To facilitate yeast multiplication, the substrate should contain no more than 2% sugars and should be thoroughly aerated; complex fermentation activators such as V ACTIV PREMIUM[®] are recommended at this stage.

The rehydrated and actively fermenting yeast can then be incorporated into the mass to be fermented. It is advisable to gradually add must to the mass of reactivated yeast, which is already present at the bottom of the fermentation tank.

For more detailed information on nutrient management, optimization of yeast use and co-inoculation between yeast and bacteria, consult our technical department and official procedures.



DOSAGE

10-20 g/hL in red wine vinifications.



PACKAGING

500 g vacuum-packed 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.

Opened packages should be resealed carefully and used as soon as possible.



HAZARDOUSNESS

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