

VitiFerm™ BIO Paradisi

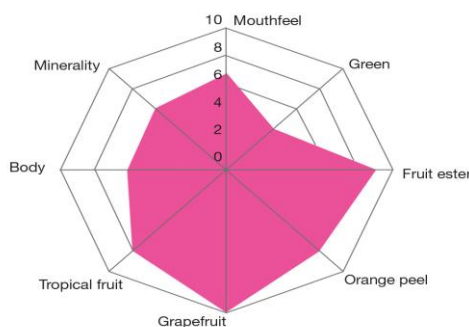
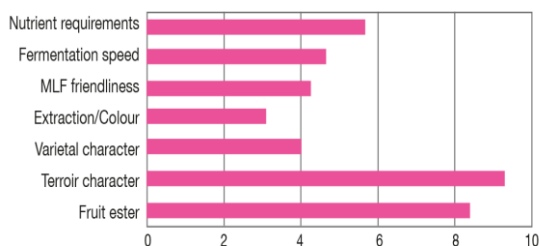
Wild ORGANIC OENOLOGICAL YEAST for rosé- and aromatic white wines

GENERAL

VitiFerm™ BIO Paradisi is a wild pure fermentation yeast (species *Saccharomyces cerevisiae*), which was selected from a vineyard in Baden. It was selected for the vinification of expressive, fresh rosé and white wines based on proven natural physiological properties. The aroma differs fundamentally from the conventional pure yeasts by an increased fruit ester formation. It is characterized by high diversity and aromatic intensity. The taste spectrum stands out clearly from that of a standard yeast and leads to wines with the character of pink grapefruit and blood orange peel.

OENOLOGICAL PROPERTIES of VitiFerm™ BIO Paradisi

- ▶ Offers a fruity-exotic aroma spectrum.
- ▶ High alcohol tolerance
- ▶ Broad flavour spectrum of pink grapefruit and orange peel characters.
- ▶ Fruity and fresh
- ▶ Stable and persistent aroma.
- ▶ Influence on stylistics (see 2B diagram "Nutrient addition")
- ▶ Low formation of acetaldehyde
- ▶ Fully organic certified according to EC (approved for organic wine production on the bases of the standards of USDA and COR).
- ▶ Allergen, chemical and emulsifier free.



INHIBITORY TO MLF

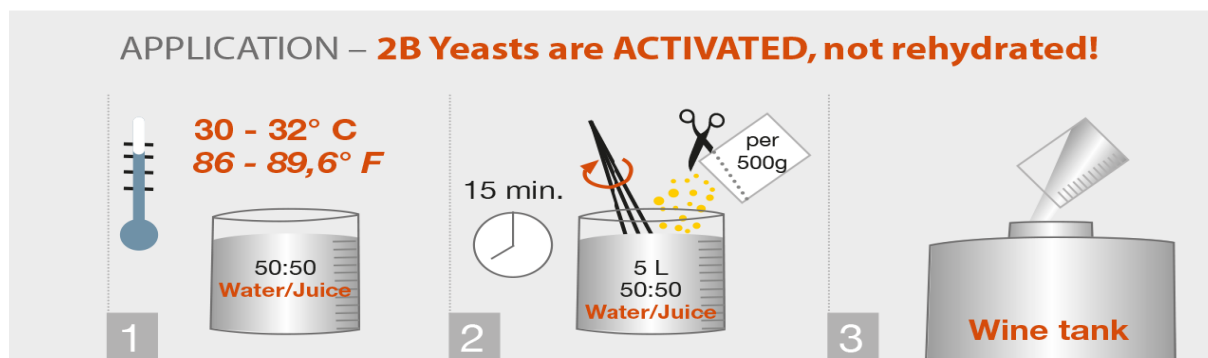
Due to the medium SO₂ production of this strain during fermentation, VitiFerm™ BIO Paradisi is suited for MLF. Therefore, we recommend our MLF-starter-cultures: MaloBacti™ HF2, HF2 DI, CN1 oder AF3. .

REQUIRED BASE PARAMETER IN JUICE

Max. Alcohol tolerance:	14 Vol.%
Max. Sugar level:	26° Brix
Temperature range:	16-20 °C
Minimum YAN:	> 160 ppm
NTU level	> 80 NTU

DOSAGE & ACTIVATION

In order to achieve optimal results **VitiFerm™ BIO Paradisi** please add below mentioned dosage rates to the juice. Lower dosage rates may result in a delayed fermentation and/or a reduced fermentation degree.



Application	Normal fermentation conditions	Difficult fermentation conditions
White wine	20-40 g /hL	30-40 g /hL
Rosé wine	20-40 g /hL	30-40 g /hL

We recommend adding **FermControl™ BIO** in order to achieve optimal sensorial results as well as high fermentation degrees. **FermControl™ BIO** is a one-pouch nutrition supplement for a complete nutrition and supplementation of yeasts during alcoholic fermentation. If YAN is over 160ppm no additional addition of DAP is required.

- ▶ If the juice/must has < 23 °Brix/12.5 Baume we recommend adding 2 x 15 g /hL of **FermControl™ BIO**
- ▶ If the juice/must has > 23 °Brix/12.5 Baume we recommend adding 2 x 20 g /hL of **FermControl™ BIO**

The first addition of **FermControl™ BIO** should be added two days after inoculation of **VitiFerm™ BIO Paradisi**, the second addition should be added at 2/3 through fermentation!

INGREDIENTS

VitiFerm™ BIO Paradisi is dry active yeast produced using only fully organically certified ingredients and free of any allergens or chemicals.

It is in absolute compliance with EC regulations **EU 218/848**. A high production standard warrants highest purity and a maximum live cell count.

VitiFerm™ BIO Paradisi is packaged under CO₂-modified atmosphere.

PACKAGING SIZES AND SHELF LIFE

- ▶ 500 g vacuum aluminium foil bag
- ▶ 20 x 500 g vacuum aluminium foil bag
- ▶ 10 kg vacuum aluminium foil bag

Stored in dry conditions at maximum 20 °C **VitiFerm™ BIO Paradisi** has a shelf life of minimum 24 months. Storage at higher temperatures will influence the product quality. Don't freeze. Once the pouch is opened, use all contents within maximum 7 days.

SAFETY

For **VitiFerm™ BIO Paradisi** no specific safety regulations will apply.

It's harmless during transport, storage and handling. There is no risk for humans or the environment.

GENERAL

The water hazard class is 0.
Custom tariff number: 2102 1090



Disclaimer:

The information, data and recommendations contained in this product information are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. The PI serves as description of the products and its characteristics when used according to the protocol. No warranty, expressed, or implied, regarding the product described in this PI shall be created or inferred by any statement in this PI.