



VQ 10

Saccharomyces cerevisiae ex r.f. *bayanus*

THE VINQUIRY COLLECTION

YEAST FOR WHITE WINES

SENSORY CHARACTERISTICS

The **VQ10** strain was selected due to its interesting microbiological features and the finesse and elegance that are characteristic of the wines fermented with this strain. When it is used for the fermentation of good quality white grapes, it respects the varietal aromas and enhances the fruity notes.

It decreases the oaky character and produces intense white and sweet fruit aromas in barrel fermented wines.

During the autolysis phase, notable quantities of mannoproteins and polysaccharides are released, hence giving volume to the wine.

Thanks to its capacity to ferment at low temperature and in juice with high potential alcohol content, **VQ10** is recommended even in difficult fermentation conditions.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	10 - 25°C (50 - 77°F)
Lag phase	short
Fermentation speed	medium
Alcohol tolerance	≤ 17% v/v
Killer factor	killer

OENOLOGICAL CHARACTERISTICS

Nitrogen needs	low
Oxygen needs	low
Volatile acidity production	low
H ₂ S production	low
SO ₂ production	low
Polysaccharides production	good
Foam production	low
Compatibility with malolactic fermentation:	neutral

APPLICATIONS

White wines fermented in barrels

Fermentation at low temperatures

Recommended varieties: Chardonnay, Sauvignon Blanc, Gewürztraminer, Pinot Grigio, Riesling, Viognier

OPTIMIZING THE RESULT

Wines produced with **VQ10** are distinguished by their aromatic finesse and elegance. To further improve these characteristics it is advisable to add a complex nutrient such as **Nutriferm Energy** at yeast inoculation for primary fermentation. This prevents the synthesis of undesirable metabolites. At 1/3 of the alcoholic fermentation the addition of **Nutriferm Advance** prevents the appearance of reductive odors.



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DOSAGE

20-40 g/100L (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended in case of rotten grapes, high sugar content and/or difficult microbiological conditions.

INSTRUCTIONS FOR USE

- Suspend the dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let the suspension stand for 20 minutes, then stir gently again.
- Add the suspension to the juice just as you begin filling the fermentation tank. The difference in temperature between the yeast suspension and the juice should not exceed 10°C (50°F).
- Homogenize by pumping over or mixing the inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of the re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed in 0.5 kg sachet

Sealed package: keep the product in a cool (5-15°C or 41-59°F), dry place.

Opened package: carefully reseal the package and keep it as indicated above; use quickly.

Product conforms to the *Codex Oenologique International*.