



VQ 51

Saccharomyces cerevisiae

THE VINQUIRY COLLECTION

BORDEAUX ISOLATED STRAIN FOR GRAND REDS

SENSORY CHARACTERISTICS

A Bordeaux isolate for high quality red wine production using Merlot, Cabernet and Syrah.

VQ51 enhances the varietal aroma and gives complexity by improving the fruity notes.

It produces full-bodied red wines, low in astringency. This characteristic, in conjunction with its capability of increasing wine structure, make **VQ51** suitable for the production of wine obtained from unripe grapes.

Thanks to the abundant release of mannoproteins, it contributes to color stability and the increased mouthfeel of the wine.

Particularly recommended for Cabernet and Merlot.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	20 - 30°C (68 - 86°F)
Lag phase	short
Fermentation speed	medium
Alcohol tolerance	≤ 16% v/v
Killer factor	sensitive

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium
Oxygen needs	medium-high
Volatile acidity production	low
H ₂ S production	low
SO ₂ production	medium
Glycerol production	good
Compatibility with malolactic fermentation:	good.
Low adsorption of color on the yeast cell wall	

APPLICATIONS

- Fermentation of red wines destined for barrel aging
- Fermentation of not fully ripe red grapes
- Recommended Varietals: Cabernet Sauvignon, Merlot, Syrah, Zinfandel, Cabernet Franc, Carignane, Grenache, Merlot, Nebbiolo, Sangiovese, Barbera, Gamay

OPTIMIZING THE RESULT

Wines produced with **VQ 51** are distinguished by their aromatic finesse and the respect for varietal and territorial characteristics. To further improve these characteristics, it is advisable to add a complex nutrient such as **Nutriform Energy** at yeast inoculation for primary fermentation. This favors a steady and complete fermentation and prevents the synthesis of undesirable metabolites. At 1/3 alcoholic fermentation the addition of **Nutriform Advance** favors a good end to the fermentation by preventing 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*.