



PRODUCT INFORMATION

2B FermControl GmbH FERMENTATION TECHNOLOGY & OENOLOGY

VitiFerm™ Esprit BIO

ORGANIC OENOLOGICAL YEAST

for Sparkling, Prosecco and crisp summer wines

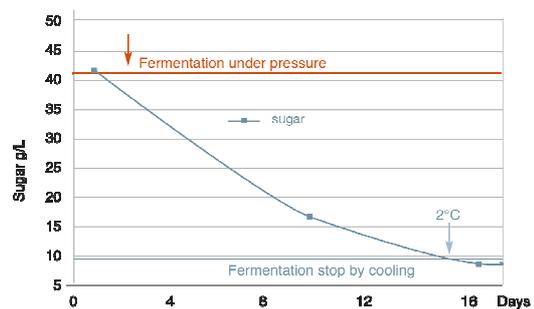
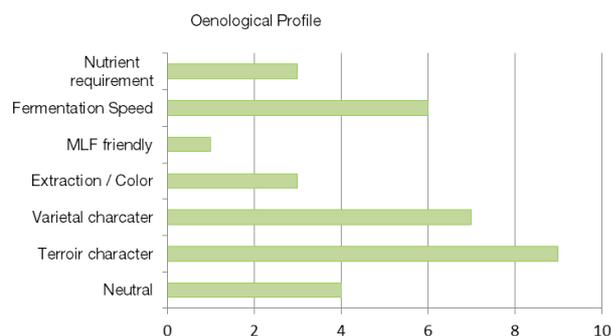
GENERAL

VitiFerm™ Esprit BIO is a pure fermentation yeast (Species *Saccharomyces Cerevisiae*), which has been carefully selected for the secondary fermentation of sparkling wine production. Due to its sensorial properties the yeast is also ideal for crisp summer wines. In the natural selection process, special attention was given to select a strain with moderate SO₂ production during fermentation to suppress undesired MLF during the secondary fermentation in the sparkling process. The yeast is also an ideal fermentation choice for wines with undesired MLF.

This yeast strain has been selected due to its proven natural physiological characteristics in order to produce wines dominated by strong influence from the terroir and selected grapes. **VitiFerm™ Esprit BIO** is 100% organic from the selection to production. Therefore **VitiFerm™ Esprit BIO** is in full compliance with the **EU-regulations 834/2007** and **889/2008**. **VitiFerm™ Esprit BIO** an ideal tool to produce high quality sparkling and still wines both in organic certified quality as well as in conventional wine making processes.

OENOLOGICAL PROPERTIES of VitiFerm™ Esprit BIO

- ▶ Very robust yeast for the production of sparkling wines, Prosecco and crisp summer wines.
- ▶ High fermentation and pressure tolerance in the sparkling secondary fermentation.
- ▶ Excellent riddling properties and fast flocculation.
- ▶ Emphasizes ideally varietal with fresh citrus and lime characters.
- ▶ Low nutrient consumption.
- ▶ Moderate SO₂ formation, therefore ideal to suppress the MLF in sparkling secondary fermentation and crisp summer wines
- ▶ Fully organic certified according EC, USDA and CFO regulations.
- ▶ Totally allergen, chemical and emulsifier free.



INHIBITORY TO MLF!

Due to the medium SO₂ production of this strain during fermentation, **VitiFerm™ Esprit BIO** is an excellent natural tool for the secondary fermentation in the sparkling process. It suppresses during the alcoholic fermentation the MLF in blended base wines and is an ideal partner for all crisp and varietal wines without MLF.

REQUIRED BASE PARAMETER IN JUICE

Max. Alcohol tolerance:	15 Vol.%
Max. Sugar level:	24° Brix
Temperature range:	16-18 °C
Min. Ferm N:	> 140 ppm
NTU level	> 70 NTU



PRODUCT INFORMATION

2B FermControl GmbH FERMENTATION TECHNOLOGY & OENOLOGY

DOSAGE & ACTIVATION

Due to the chemical and emulsifiers free production process **VitiFerm™** yeast are ideal for the production of sparkling wines. Please note that the yeast is **not to be rehydrated in pure water**. Due to the organic and emulsifier free production process, the **activation** process of **VitiFerm™ Esprit BIO** in juice and not water is fundamentally different than existing oenological yeasts. The yeast needs to be suspended in a 50:50 % mixture of juice and water. Stir well during addition. Please note that the temperature of the juice water mixture should be between 28 °C and 30 °C. In order to ensure addition of oxygen in the rehydration phase, make sure that yeast and juice are blended well together through proper stirring

In order to achieve optimal results **VitiFerm™ Esprit BIO** 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 / Rosé	25-30 g /hL	30-40 g /hL
Cold maceration < 15 °C		30-40 g /hL
Sparkling wine	25-35 g /hL	35-60 g /hL
Stuck fermentation		50-60 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 140ppm no additional addition of DAP is required.

- ▶ For the secondary fermentation of a sparkling with 22-24g/l of total fermentable sugars we recommend to use in the **Tirage** 6-8g/hl **FermControl™ BIO**.
- ▶ If the juice/must has < 23 °Brix/12.5 Baume we recommend to add 2 x 15 g /hL of **FermControl™ BIO**
- ▶ If the juice/must has > 23 °Brix/12.5 Baume we recommend to add 2 x 20 g /hL of **FermControl™ BIO**

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

INGREDIENTS

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

It is in absolute compliance with EU regulations 834/2007 and 889/2008. A high production standard warrants highest purity and a maximum live cell count.

VitiFerm™ Esprit BIO is packaged under CO₂ modified atmosphere.

PACKAGING SIZES AND SHELF LIFE

VitiFerm™ Esprit BIO is available in the following packaging

- ▶ 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™ Esprit BIO** has a shelf life of minimum 18 months. Storage at higher temperatures will influence the product quality. Once the pouch is opened, use all contents within maximum 7 days.

SAFETY

For **VitiFerm™ Esprit BIO** 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 2019



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.