



ViniLiquid™



FERMENTATION
AIDS

INNOVATIVE LIQUID FERMENTATION BOOSTER

Description:

ViniLiquid™ is an autolyzed yeast in liquid form that supplies amino acids, sterols, minerals and vitamins to must. **ViniLiquid™** is an innovative product that is easy to inject manually or via automatized systems into multi-deficient musts.

Properties:

FERMENTATIVE EFFICIENCY

ViniLiquid™ is a fully autolyzed yeast containing both soluble and insoluble parts of yeast. It displays a great impact on fermentation activation.

- The soluble part is rich in a concentrated pool of vitamins and free amino acids with a stronger fermentative power than ammonium source, helping winemakers to reach faster and more complete fermentations.
- The insoluble part is composed of yeast hulls which improve fermentative efficiency and kinetics.
- Thanks to its liquid form, the nitrogen is rapidly assimilated by the yeasts, leading to an increased yet regular fermentation speed. It is recommended to be added between the first third and halfway through fermentation.
- Its supply leads to an important cellular regrowth and viability maintenance, allowing a fast and clean fermentation achievement.

Easy to Use E2U™



- Direct addition to the must without prior dispersion.
- Total dispersibility into the must without homogenization problem.
- Pumpable and homogenous, ready to inject manually or via automatized systems.
- Safe to use: no dust inhalation.

Composition:

Saccharomyces cerevisiae autolyzed yeasts; D-L Malic acid; Potassium metabisulfite



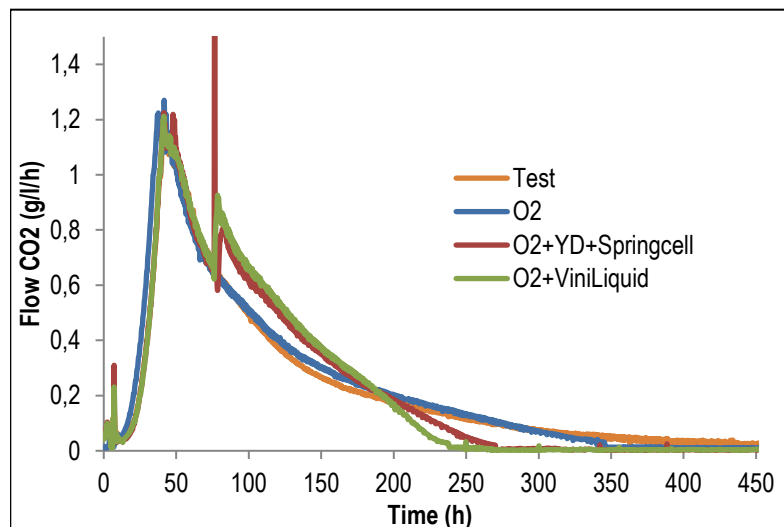
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Trial:

Chardonnay must 2011, 12.7% v/v, initial YAN: 188ppm



The use of ViniLiquid™ in comparison with the totally equivalent dry recombined product (Yeast derivative YD + SpringCell™ yeast hulls) showed better performances in terms of fermentation completion due to a direct assimilation of the nutrients allowed by its liquid form.

Dosage:

Due to its strong fermentation power, Fermentis® recommends using:

**50 ml/hl (or 55 g/hl or 1.9 ml/gal) of ViniLiquid™
for an equivalent supply of 20 mg/L of Yeast Available Nitrogen.**

For maximum efficiency, use ViniLiquid™ between the first third and halfway through fermentation and combine its addition with:

- Oxygen addition 24-48hrs after yeast inoculation,
- DAP and/or Springferm™ addition at yeast inoculation when initial YAN and/or turbidity is not sufficient,
- An extra addition of DAP at the same addition time in the case of musts very poor in nitrogen.

To restart a stuck fermentation: 50ml/hl in the yeast starter

As a malolactic fermentation (MLF) activator: 25 to 50ml/hl before MLF depending on the alcohol content.

Warning:

This product contains substances subject to regulatory restrictions of use: malic acid and potassium metabisulfite.

Malic acid maximum usage level: 4 g/l (33.4 lb/1000 gal) expressed in tartaric acid, as per EU regulation. In the USA, malic acid shall not exceed 0.7% in the final wine (21 CFR 184.1069).

Potassium metabisulfite maximum residual levels depending on the finished wine in the EU: residual limit of 15 g/hl (1.3 lb/1000 gal) for red wines, 20 g/hl (1.7 lb/1000 gal) for white and rosé wines, with some exceptions. In the USA, the residual limit in finished wine is ≤ 350 ppm of total sulphur dioxide (27 CFR 4.22).

The recommended dosage is compatible with these limits.



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Packaging:

12kg PEHD jerry can
 210kg PEBDL big bag in Easyliquid packaging
 900kg Werit Nutriline aseptic IBC

Before opening, homogenize the product.

After opening, we guarantee microbial stability and efficiency for 2 weeks.

Once opened, keep the product in its original packaging (do not transfer to other containers).

Any sediment that may form over time has no impact on the product's efficiency.

Guarantee:

Fermentis® guarantees an optimum storage of this product for 3 years in its original packaging. Store in a cool, dry place.

Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above. All our products are also fully authorized per TTB 27 CFR 24.246 prior to and during fermentation.

Fermentis® fermentation aids and functional products are exclusively produced from yeast products. The know-how of the Lesaffre group guarantees end users high performing products as required by modern oenological applications.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the time of revision. They are the exclusive property of Fermentis®-Division of S.I. Lesaffre. It is the user's responsibility to make sure that the usage of this particular product complies with the legislation.



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