



SafEno™ VR 44 org



ACTIVE
DRY YEAST

FOR ALL ORGANIC CERTIFIED WINES



This active dry yeast is the strain **SafEno™ VR 44** certified organic by ECOCERT FR-BIO-01 according to European regulations. In compliance with the Council Regulation (EU) No 2018/848 on organic production and labelling of organic products and to its implementation through the Commission Implementing Regulation (EU) 2021/1165 (and their amendments), the use of this yeast is complying with organic wine production rules defined by the Commission Implementing Regulation (EU) No 203/2012 (and its amendments). Based on mutual recognition with EU regulation, **SafEno™ VR 44** may be recognized as organic in the US as it meets NOP requirements per USDA guidelines.

Ingredients:

Yeast (*Saccharomyces cerevisiae**)

* According to « Revisiting the taxonomic synonyms and populations of *Saccharomyces cerevisiae* – Phylogeny, Phenotypes, Ecology and Domestication. » Pontes A., Hutzler M., Brito P.H. and Sampaio J.P., 2020 and « Genome Diversity and Evolution in the Budding Yeasts (*Saccharomycotina*). Genetics. » Dujon B.A., Louis E.J., 2017 ; 206(2):717 - 750.

Origin:

SafEno™ VR 44 org was selected for its **excellent fermentation characteristics and its suitability for sparkling winemaking conditions** (Fermentis® selection).

Enological characteristics:

Fermentation abilities:

- **High implantation ability thanks to its Killer phenotype**
- Short lag phase and fast fermentation kinetics
- **Maximum ethanol tolerance: up to 16% v/v**
- Recommended range of fermentation temperature: 10-30 °C (50-86°F)
- **Very good fructose assimilation**
- **Very low nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L): min 0.7**

Metabolic characteristics:

- **Very high total acidity maintenance**
- Medium production of volatile acidity
- **Very low production of H₂S**, medium production of SO₂
- Very high production of ethyl esters, medium production of **higher alcohols and acetate esters**

Suggestions of use:

For organic base wines and Prise de mousse:

SafEno™ VR 44 org expresses all features that are suitable for high quality base wines intended to produce sparkling wines through the traditional method, i.e. crispness, freshness and respect of varietal characteristics. It is also adapted to secondary fermentation (in bottle under the traditional method particularly). It allows the production of fine and elegant wines.

For organic white wines:

Ideal for Chardonnay, Sémillon, Trebbiano, Malvasia, Pinot Grigio...



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For organic red wines:

SafCeno™ VR 44 org produces fine and elegant red wines with terroir characters (Cabernet Sauvignon, Merlot, Carmenère, Barbera, Sangiovese, Teroldego...).

Robust and with low nitrogen requirements, this strain allows the use of less inputs. This is why it is particularly suitable for the production of organic wines.

Suggestions of use:

- Gently pour the desired quantity of yeast in 10 times its weight of tap water at 30-35°C (86-95°F) in a wide vessel. Pay attention to cover all the water surface area by creating a thin layer of yeast.
- Leave to rest for 20 minutes.
- Gently stir to complete yeast rehydration while avoiding the formation of clumps prior acclimatization.
- Double progressively the volume of the yeast suspension by adding must from the tank while stirring the mix so that the temperature of the yeast starter decreases and yeast activation starts.
- Leave to rest for 10 minutes.
- Homogenize and incorporate the yeast starter in the fermentation tank during a pumping over with aeration.

Dosage:

Still white & red wines: 20 g/hL (1.67 lb/1000 gal), higher dosage will ensure a better fermentation start and a faster fermentation

Fermentation restart (*specific preparation protocol upon request*): 40 g/hL (3.34 lb/1000 gal)

Prise de mousse (*specific preparation protocol upon request*)

Packaging:

Cardboard box of 20 vacuum-packed sachets of 500g/1.1 lb each (Full box net weight: 10 kg/22.05 lb)

Guarantee:

The product must be stored and transported in dry conditions and protected from direct sunlight. For less than 6 months, the product can be stored/transported at ambient temperature below 25°C (77°F) without affecting its performances. Peaks up to 40°C (104°F) are allowed for a limited period of time (less than 5 days). Fermentis® recommends a long-term storage at a controlled temperature (below 15°C/59°F), once the product arrives to the final destination.

Fermentis® guarantees the product complies with OIV specifications until its Best Before End Date in the storage conditions mentioned above. The product is also authorized as per TTB.

Each Fermentis® yeast is developed under a specific production process and benefits from the know-how of the Lesaffre group. This guarantees the highest microbiological purity and maximum fermentation activity.

The information provided by Fermentis® is for informational purposes to the attention of professionals only. We make no representation or warranty of any kind, express or implied, regarding the information: regulatory and intellectual property requirements (including product use and claims) shall be reviewed locally for their particular purposes.



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