



PRODUCT INFORMATION

2B FermControl GmbH · FERMENTATION TECHNOLOGY & ENOLOGY

05/24TW
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VitiFerm™ Alba Fria BIO

ORGANIC OENOLOGICAL YEAST

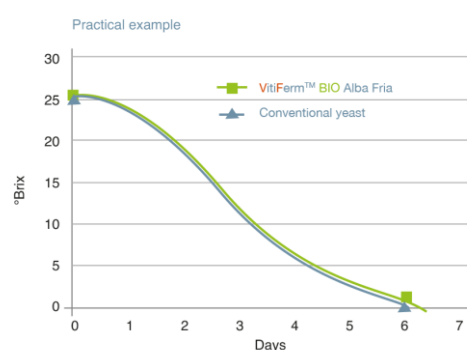
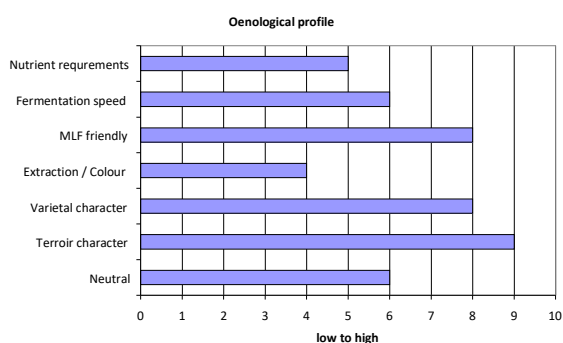
For elegant and fruity white and rosé wines

GENERAL

VitiFerm™ Alba Fria BIO is one of the first two yeast strains in the world (Species *Saccharomyces Cerevisiae*), which has been carefully selected from a complete organic habitat. In the selection process, special attention was given to select a strain with special properties in order to ferment white and rosé wines. 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

OENOLOGICAL PROPERTIES of VitiFerm™ Alba Fria BIO

- ▶ Combines flavour diversity of Non-*Saccharomyces* yeast with fermentation security of *Saccharomyces* yeasts.
- ▶ Broad flavour spectrum and high alcohol tolerance.
- ▶ Emphasizes ideally varietal and Terroir character in every wine.
- ▶ Low nutrient consumption.
- ▶ Low SO₂ formation, ideal for the following MLF.
- ▶ Fully organic certified according EC and USDA regulations.
- ▶ Chemical and emulsifier free.



HIGHLY COMPATIBLE WITH MLF

Due to an extremely low SO₂ production of this strain during fermentation, VitiFerm™ Alba Fria BIO is an ex-celent natural tool to secure safe malolactic fermentation.

To obtain maximum security and functionality of MLF we recommend our cultures: MaloBacti™ HF2, CN1 and AF3.

REQUIRED BASE PARAMETER IN JUICE

Max. Alcohol tolerance:	15 Vol.%
Max. Sugar level:	26° Brix
Temperature range:	16-18 °C
Minimal YAN :	> 130 ppm
NTU level	> 70 NTU

DOSAGE & ACTIVATION



In order to achieve optimal results **VitiFerm™ Alba Fria 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 130ppm no additional addition of DAP is required.

- ▶ 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™ Alba Fria BIO**, the second addition should be added at 2/3 through fermentation!

INGREDIENTS

VitiFerm™ Alba Fria BIO is dry active yeast produced using only fully organically certified ingredients.

It is in absolute compliance with EC regulations **EU 2018/848**. A high production standard warrants highest purity and a maximum live cell count. **VitiFerm™ Alba Fria BIO** is packaged under CO₂-modified atmosphere.

PACKAGING SIZES AND SHELF LIFE

- ▶ 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™ Alba Fria BIO** has a shelf life of minimum 42 months. Storage at higher temperatures will influence the product quality. Don't freeze. Once the pouch is opened, use all contents within maximum 7 days.

SAFETY

For **VitiFerm™ Alba Fria 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 1090



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