



VQ 51

Saccharomyces cerevisiae

THE VINQUIRY COLLECTION

Bordeaux isolated strain for high-quality reds

SENSORY CHARACTERISTICS

Bordeaux isolate for high quality red wine production, well-suited for a wide spectrum of red varieties.

VQ51 respects varietal character and increases fruit expression.

VQ51 produces full-bodied red wines with soft tannin extraction. This characteristic, in conjunction with its ability to increase wine structure, makes **VQ51** suitable for the production of wines made from unripe grapes.

Its ability to release large amounts of mannoproteins contributes to color stability and increased mouthfeel.

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 yeast cell walls	

APPLICATIONS

- Fermentation of red wines destined for barrel ageing
- Fermentation of unripe red grapes
- Recommended Varietals: Cabernet Sauvignon, Merlot, Syrah, Zinfandel, Cabernet Franc, Carignane, Grenache, Merlot, Nebbiolo, Sangiovese, Barbera, Gamay

MAXIMIZING QUALITY

Wines produced with **VQ 51** are distinguished by their aromatic finesse and respect for varietal and terroir character. To further improve these characteristics, it is advisable to add a complex nutrient such as **Nutriferm Energy** at yeast inoculation for primary fermentation. This promotes a steady and complete fermentation while preventing the synthesis of undesirable metabolites. At 1/3 alcoholic fermentation the addition of **Nutriferm Advance** leads to a clean and complete finish while preventing the appearance of reductive odors.



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DOSAGE

20-40 g/hL (1.67 – 3.3 lb/1,000 gal)

The highest dosages are recommended in cases 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 suspension stand for 20 minutes, then stir gently again.
- Add suspension to juice when beginning to fill fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F).
- Homogenize by pump-over or mixing inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of the re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed 0.5 kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F), dry place.
Opened package: carefully reseal and store as indicated above; use quickly.

Product approved for winemaking by the TTB.
Legal Limit: N/A

Product is in compliance with the *Codex Œnologique International*.

Product approved for winemaking in accordance with:
Reg. (CE) N. 606/2009

It contains E 491 Sorbitan monostearate.