



# VQ ASSMANSHAUSEN

*Saccharomyces cerevisiae*

## THE VINOQUIRY COLLECTION

The most popular yeast for Pinot Noir production.

### SENSORY CHARACTERISTICS

With its desirable characteristics including a long lag time, slow-to-medium fermentation rate and an alcohol tolerance up to 15%, **VQ Assmanshausen** is perfect for enhancing the spicy characteristics of Pinot Noir.

It contributes both excellent complexity and structure enhancement.

It helps in the extraction and preservation of color.

**VQ Assmanshausen** is also a good choice for Zinfandel, Syrah, Nebbiolo, Sangiovese, Barbera and some white wine varieties such as Riesling and Gewurztraminer.

### MICROBIOLOGICAL CHARACTERISTICS

|                          |   |
|--------------------------|---|
| Fermentation temperature | 20 - 30°C (68 - 86°F)   |
| Lag phase                | very long (fermentation can start evidently 3 days after inoculation) |
| Fermentation speed       | slow: it allows long maceration and limits high temperatures.         |
| Alcohol tolerance        | ≤ 15% v/v   |
| Killer factor            | neutral   |

### ENOLOGICAL CHARACTERISTICS

|   |                                   |
|---|-----------------------------------|
| Nitrogen needs                              | medium                            |
| Oxygen needs                                | low                               |
| Volatile acidity production                 | medium                            |
| H <sub>2</sub> S production                 | low                               |
| SO <sub>2</sub> production                  | low                               |
| Glycerol production                         | good                              |
| Foam production                             | low                               |
| Compatibility with malolactic fermentation: | high, it favors the start of MLF. |
| Low adsorption of color on yeast cell walls |                                   |

### APPLICATIONS

Recommended Varietals: Barbera, Nebbiolo, Pinot Noir, Sangiovese, Syrah, Zinfandel, Riesling, Gewurztraminer

### MAXIMIZING QUALITY

Wines produced with **VQ Assmanshausen** 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 **Nutriform 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 **Nutriform Advance** leads to a clean and complete finish while preventing the appearance of reductive odors.

The addition of **Enartis Pro Tinto** during maceration acts in synergy with **VQ Assmanshausen** to stabilize color and aromas and increase the aging potential of wine.



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### DOSAGE

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20-40 g/hL (1.67 – 3.3 lb/1,000 gal)

The highest dosages are recommended in the case of rotten grapes, high sugar content and/or difficult microbiological conditions.

### INSTRUCTIONS FOR USE

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- Suspend the dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let the 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 pumping over or mixing the inoculated juice.

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

### PACKAGING AND STORAGE

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Vacuum packed in 0.5 kg sachet

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 conforms to the *Codex Oenologique International*.

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

It contains E 491 Sorbitan monostearate.