



VQ 10

Saccharomyces cerevisiae ex r.f. bayanus

THE VINQUIRY COLLECTION

Yeast for White Wines

SENSORY CHARACTERISTICS

The **VQ10** strain was selected for its strong microbiological features, and the finesse and elegance that are characteristic of the wines fermented with this strain. When used for the fermentation of good quality white grapes, it respects varietal aromas and enhances fruity notes.

In barrel fermented wines, it reduces oak character and produces intense white and sweet fruit aromas.

During autolysis, notable quantities of mannoproteins and polysaccharides are released, giving increased volume to wine.

Its ability to ferment at low temperature and in juice with high potential alcohol content make **VQ10** highly recommended even for difficult fermentation conditions.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	10 - 25°C (50 - 77°F)
Lag phase	short
Fermentation speed	medium
Alcohol tolerance	≤ 17% v/v
Killer factor	killer

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	low
Oxygen needs	low
Volatile acidity production	low
H ₂ S production	low
SO ₂ production	low
Polysaccharides production	good
Foam production	low
Compatibility with malolactic fermentation:	neutral

APPLICATIONS

White wines fermented in barrels

Fermentation at low temperatures

Recommended varietals: Chardonnay, Sauvignon Blanc, Gewürztraminer, Pinot Grigio, Riesling, Viognier

MAXIMIZING QUALITY

Wines produced with **VQ10** are distinguished by their aromatic finesse and elegance. To further improve these characteristics it is recommended to add a complex nutrient such as **Nutriferm Energy** at yeast inoculation for primary fermentation. This prevents the synthesis of undesirable metabolites. At 1/3 of alcoholic fermentation the addition of **Nutriferm Advance** prevents 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 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

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.