

Vivace (P1Y0)

Classically Developed Yeast

PRODUCT INFORMATION AND SPECIFICATIONS

Description:

Vivace is a H₂S-preventing wine yeast strain developed using the art of classical breeding. Ideal for artisan style sparkling wines, fruit forward white grapes and high must weight red table wines. A rapid clean fermenter characterized by its ability to ferment under diverse conditions, this yeast demonstrates strong fermentation kinetics while preserving fresh, fruit character. It is also an active competitor against other yeasts.

Specifications:

- For Whites, sparkling and high must red table wines
- Temp. Range: 10 - 35°C (50 - 95°F)
- Fast fermenter
- Ferments under stressful conditions
- Alcohol tolerance: 18%
- Low foam production
- Low nitrogen & O₂ requirements
- Low VA production
- Eliminates H₂S in fermentation
- Active competitive factor
- Gluten free, no wheat binders
- Kosher (OU & KSA)
- Organic (USDA & EU)



DE-ÖKO-003
EU-Landwirtschaft

Species:	<i>Saccharomyces cerevisiae bayanus</i>
Viability/Living cells:	> 0.5 - 3 x 10 ¹⁰ cells/gram
Package sizes:	500g and 10kg vacuum packed foil sachets.
Storage conditions:	Store cool and dry at 4 - 7°C (39 - 45°F). Do not freeze!
Inoculation Rate:	1.0-1.5kg (2.2-3.3lbs)/1000 gallons (25 to 40g/hl)

Note: inoculation range is based on the juice sugar content and condition of grapes.

Inoculation guidelines:

- Prepare a chlorine-free, 3:1 water to juice mixture of approximately 5 times the yeast weight at 35 - 40°C (95 - 104°F).
- Gently sprinkle the yeast into the water-juice mixture and, without stirring, allow 10 minutes for hydration.
- Stir the yeast into the water-juice mixture allowing it an additional 10 minutes to fully hydrate.
- Add enough juice to the yeast suspension to lower the temperature by 5°C (9°F). Let mixture acclimate for 5 minutes.
- Repeat step 4 until the temperature of the yeast suspension is less than 8°C (15°F) warmer than the must or juice to be inoculated.
- Slowly add the yeast mixture into must or juice.

Note: Directly adding dry yeast to the must or juice tank is not advisable.

Quality Guarantee:

Phytterra Yeast guarantees the quality of its products sold in their original packaging, used in conformity with the "best before" date and the storage conditions noted above.

The information is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

For More Information: Please visit us at www.phytterra.com or call 707-258-8333

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