



V.R. 44

Other Names

Wine Yeast

Description

V.R. 44 was selected in the Champagne region of France for its excellent fermentation characteristics and its resistance to extreme wine making conditions.

Properties

- Saccharomyces cerevisiae bayanus
- Killer character strain
- enabling a fast start to fermentation
- Alcohol tolerance (16%)
- Low nitrogen requirements
- Alcohol production 16.5 g/l for 1% alcohol by volume
- Regular rate of fermentation and complete fermentation of sugars
- Very low production of volatile acidity
- Low foam production
- Low production of acetaldehyde
- Fermentation temperature 50°F – 104°F

Directions for use

Rehydrate in ten times its weight in a mixture of one-third must and two thirds water. The mixture temperature should be 86°F-95°F water. The rehydration time should be between 20-25 minutes. Then adjust the temperature by adding the juice or must to be inoculated every 5 to 10 minutes to the culture media in order to lower the temperature gradually. This mixture can be added directly in the fermentation tank with uniform gentle mixing.

Hazard Warning

NONE

Dosage

White and Red Wine production 1.6 lbs/1,000 gallons 750 g /1,000 gallons. Fermentation restart 2.4 – 3.2 lbs/ 1,000 gallons 1130 – 1500 g/ 1,000 gallons

Packaging

500 gram Packet. or 10 Kg Box.

