



100%  
vegetarian & vegan  
free from known allergens

## VitiFerm BIO Vulcano

Blend of two native wild yeasts for a higher flavour diversity in all wines

VitiFerm BIO Vulcano has been isolated from an organic habitat of the volcanic German-French border region 'Kaiserstuhl'. It is a blend of two wild yeast strains of the species *Saccharomyces cerevisiae* and *Pichia kluyveri*. (DSMZ 33104) Due to the 2B organic production method, VitiFerm BIO Vulcano is globally the first combination of *Saccharomyces cerevisiae* and *Pichia kluyveri*, and can be applied as every other dried yeast.

Both strains show a high compatibility to each other. Due to their proven natural physiological properties, they were selected to produce wines with a broader flavour diversity. *Pichia kluyveri* is characterised by a wide spectrum of exotic fruit flavours and long-lasting sweet characters on the palate. VitiFerm BIO Vulcano shows no reductive character, and due to the native pectinase activity of the *Saccharomyces cerevisiae* strain, young wines clarify rapidly.

At the recommended dose rate at inoculation, undesired yeasts and bacteria will be safely suppressed by the *Saccharomyces cerevisiae* strain. VitiFerm BIO Vulcano shows a linear fermentation kinetic and high completion rate of the sugars with a high alcohol tolerance up to max.16 vol% alc.

### Varietal Recommendations

All white wines, red wines and Rosé.

### Properties

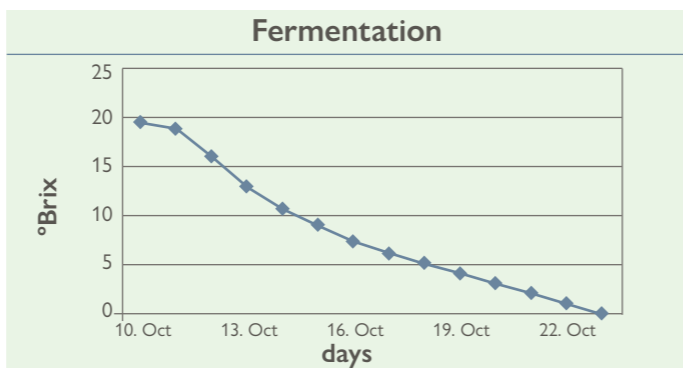
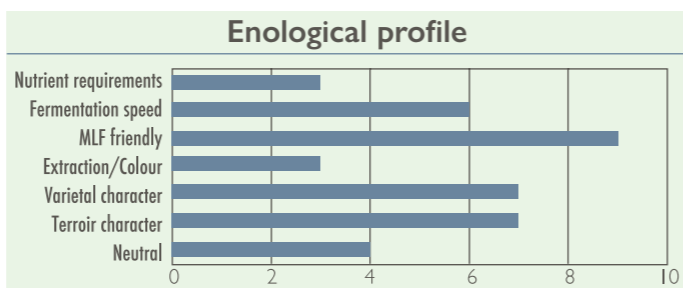
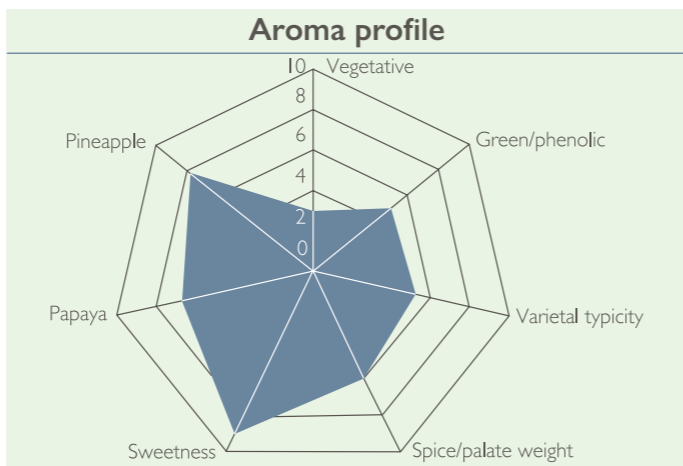
- Easy to use, globally first yeast blend of *Pichia kluyveri* and *Saccharomyces cerevisiae*.
- Linear fermentation kinetics and high alcohol tolerance.
- Extended flavour spectrum due to *Pichia kluyveri*.
- Emphasises the grape variety and terroir character in every wine.
- Low nutrient requirements.
- Rapid clarification after fermentation due to native pectinase activity of the *Sacch. cerevisiae*.
- Low SO<sub>2</sub> formation, ideal for subsequent MLF.
- Organically produced and certified according to EC regulations.
- Free of any chemical ingredients and emulsifiers.

### Required Base Parameters in Juice

Max. alcohol tolerance:	16 vol.%
Max. sugar level:	26°Brix
Optimum fermentation temp:	16-32°C
Min. recommended YAN:	> 130 ppm
Max SO <sub>2</sub> at crush at pH 3.2:	20ppm

### Highly Compatible with MLF Bacteria

Due to the very low internal production of SO<sub>2</sub> during fermentation, VitiFerm BIO Vulcano is ideal for a subsequent MLF. We recommend the 2B MLF starter cultures: MaloBacti HF2, CN1 and AF3.



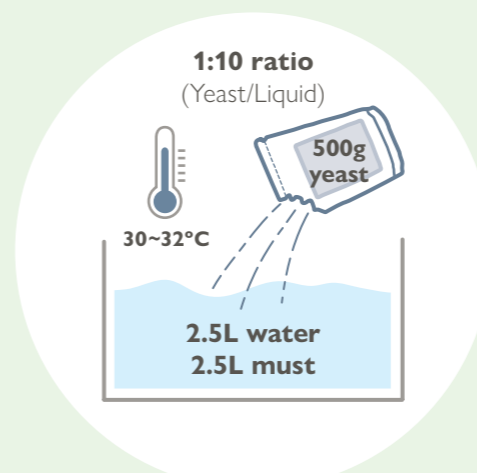
VitiFerm BIO Vulcano shows a linear fermentation kinetic, through to dryness.

APPLICATION RATES	Normal Conditions	Difficult Conditions
White, Red & Rosé	25-30g/hL	30-40g/hL
Sparkling Wine	25-35g/hL	35-60g/hL
Cold Maceration < 15°C	na	30-40g/hL
Stuck Fermentation	na	50-60g/hL

For optimum results please follow the above guide. Lower dosage rates may result in delayed, sluggish or stuck fermentations.

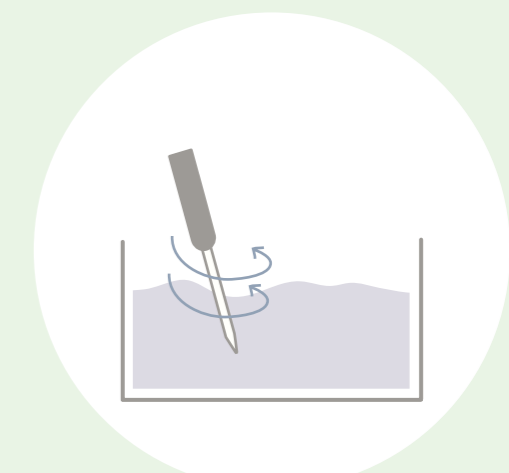
### VitiFerm BIO Activation Instructions – OUR YEAST ARE DIFFERENT!

Due to our organic approach to selection and production VitiFerm BIO yeast are different from other yeast and are NOT to be rehydrated in pure water, but rather activated in 50% juice/must and 50% water mixture.



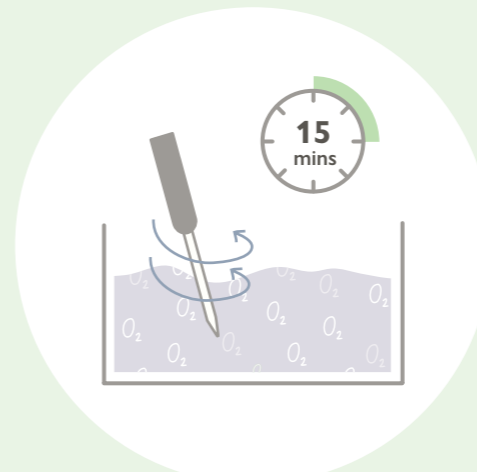
#### STEP 1

Add yeast to juice/water mixture at 30-32°C.



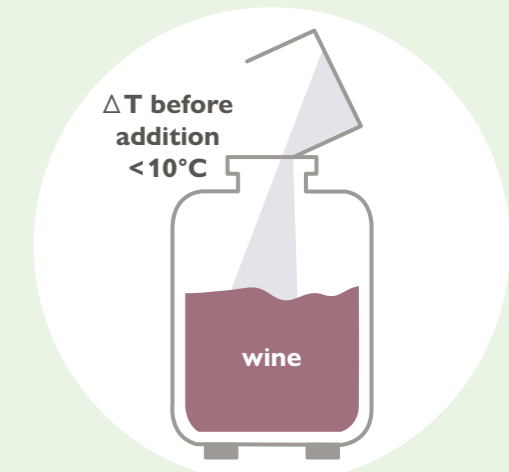
#### STEP 2

Stir well until you have a homogenous suspension without any solids.



#### STEP 3

Allow to activate for 15 minutes. Stir 1-2 times during activation to incorporate oxygen.  
Reactivation with FermControl is recommended in case of YAN < 130 ppm.



#### STEP 4

Stir activated suspension and then inoculate into wine making sure the suspension is evenly distributed.



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