

ACTIVE
DRY YEAST

SafCEno™ VR 44

THE POWER OF VR 44 UNDER ORGANIC CERTICATION



This active dry yeast is the strain **SafCEno™ VR 44** certified organic by ECOCERT FR-BIO-01 according to European regulations.

In compliance with the Council Regulation (EU) No 2018/848 on organic production and labelling of organic products and to its implementation through the Commission Implementing Regulation (EU) 2021/1165 (and their amendments), the use of this yeast is complying with organic wine production rules defined by the Commission Implementing Regulation (EU) No 203/2012 (and its amendments).

Based on mutual recognition with EU regulation, **SafCEno™ VR 44** may be recognized as organic in the US as it meets NOP requirements per USDA guidelines.

Ingredients:

Yeast (*Saccharomyces cerevisiae**)

* According to « The Yeasts, A Taxonomic Study » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011

Origin:

SafCEno™ VR 44 was selected for its **excellent fermentation characteristics and its suitability for sparkling wine making conditions** (Fermentis® selection).

Enological characteristics:

• Fermentation abilities:

- **Medium-fast fermentation start and medium-fast fermentation kinetics**
- **Recommended maximum alcohol: up to 16% vol./vol.**
- Recommended temperature range: 10-30 °C (50-86°F)
- **Very good fructose assimilation**
- **Very low nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L): from 0.7**

• Metabolic characteristics:

- **Killer phenotype, very good settlement strength**
- **Very high acidity maintenance**
- Medium production of volatile acidity
- **Very low production of H₂S**, medium production of SO₂ and medium-high combination
- Medium high production of higher alcohols and acetate esters, **very high production of ethyl esters**

Suggestions of use:

• Organic base wines and Prise de mousse

SafCEno™ VR 44 expresses all features that are **suitable for high quality organic base wines intended to produce organic sparkling wines through the classic method, i.e. crispness, freshness and frankness**. It is also particularly **adapted to secondary fermentation** (in bottle under the **classic method particularly** or in tank).

• Organic white wines

Ideal for fermentations under controlled temperatures (on Chardonnay, Sémillon, Trebbiano, Malvasia, Pinot Grigio...).



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



• Organic red Wines

Given its fermentations characteristics, **SafCEno™ VR 44** allows the production of **prestigious organic red wines fine, neat and with terroir characters** (Cabernet Sauvignon, Merlot, Carmenère, Barbera, Sangiovese, Teroldego...).

SafCEno™ VR 44 is convenient for all types of applications even in difficult wine making conditions. Resistant, robust and with low needs in nitrogen, this strain allows to decrease the use of inputs. It is the reason why it is particularly adapted to the production of organic wines.

Usage:

- **Gently pour** the desired quantity of yeast in **10 times its weight of tap water at 30-35°C** in a wide vessel. Pay attention to cover all the water surface area by creating a **thin layer of yeast**.
- **Leave to rest for 20 minutes.**
- **Gently stir** to complete yeast rehydration while avoiding the formation of lumps prior acclimatization.
- **Double progressively the volume of the yeast suspension by adding must from the tank** while stirring the mix so that the temperature of the yeast starter decreases and yeast activation starts.
- **Leave to rest for 10 minutes.**
- Homogenize and incorporate the yeast starter in the fermentation tank **during a pumping over with aeration**.

Dosage:

Still white & red wines: 20 to 40 g/hL, higher dosage will ensure a better fermentation start and a faster fermentation

Fermentation restart (*specific preparation protocol upon request*): 40 g/hL

Prise de mousse (*specific preparation protocol upon request*): 15 to 40 g/hL

Packaging: Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg)

Guarantee:

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 10°C (during 2 years).

Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above. All our products are also fully authorized per TTB 27 CFR 24.246 prior to and during fermentation.

This Fermentis® yeast is developed under a specific organic production scheme and benefits from the know-how of the Lesaffre group, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the time of revision. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.



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