

# Institut La Claire VDP

## ACTIVE DRY YEAST

*SACCHAROMYCES CEREVISIAE R.F. BAYANUS* STRAIN ISOLATED AND SELECTED IN THE CHAMPAGNE REGION, FRANCE.

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.  
Allergen free.

## Oenological properties

Distinguishing characteristic: high acetate production.

Selected because of its preference for low temperatures and high tolerance to alcohol, it performs vigorous fermentation activity which, combined with its yeast-killing capacity, allows it to dominate the vehicle and ferment without interference. It produces very limited amounts of volatile acidity, combined with a good level of glycerin and large quantities of acetates, esters and higher alcohols. This strain needs medium-to-high amounts of readily assimilable nitrogen (RAN).

## Advanced properties

The characteristics listed above make VDP the perfect yeast for producing high-quality sparkling wines whether the second fermentation takes place in the bottle or the autoclave (pressurized tank). It can also be used to restart stuck fermentations. To spur VDP to produce a significant quantity of acetates – and even more esters – it is vital to ensure that the must/wine is fed with plenty of nitrogen. When this happens, the result is fresh white wines endowed with a fruity, floral aromatic structure.

## Perfect for sparkling white wines

VDP enhances elegance, fineness, structure and aromatic complexity in the first fermentation, which means that bubble formation in the second fermentation can take place more quickly, cleanly and completely, even when working at low temperatures or with a high alcohol content. Prosecco, Durello, Pinot, Trebbiano and Garganega are ideal varieties for VDP as it provides an excellent interpretation and enhancement of their natural organoleptic potential.

## Composition

Yeast, E491.

## Characteristics

Appearance: small rods.

Colour: light ochre.

Alcohol production: 15.5% v/v

Classification: *Saccharomyces cerevisiae r.f. bayanus*

Cell count: > 10bn. live cells/gram

Optimum temperature: 15-32 °C

## Dosage

10-25 g/hl for fermentation.

30-50 g/hl for stuck fermentation or in the most difficult cases.

## How to use

Rehydrate the yeast in a suitable, sanitized containers with at least 10 parts water at a temperature of around 40°C (from 30°C to 45°C). After rehydration, leave the mixture to settle for 10 minutes. Start stirring again, continue hydration for a further 10 minutes and then add to the must or wine to be fermented straight away.

## Storage

Store in a cool, dry environment.

Use by the date printed on the package.

Once open, store in a refrigerator at +4°C.

## Warnings

Do not rehydrate in must or in cold water. It is advisable not to leave the yeast in the water for any longer than the recommended time (do not exceed 30 minutes total).

Once the pack has been opened, it is preferable to use the whole content immediately.

## Pack sizes

Code 107332 – 500g vacuum packs

