



Product information



2B FermControl GmbH FERMENTATION TECHNOLOGY & OENOLOGY



DE-ÖKO-003
EC/Non-EC-Agriculture

VitiFerm™ Rubino Extra BIO



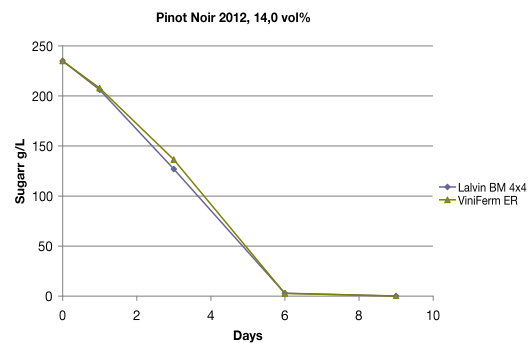
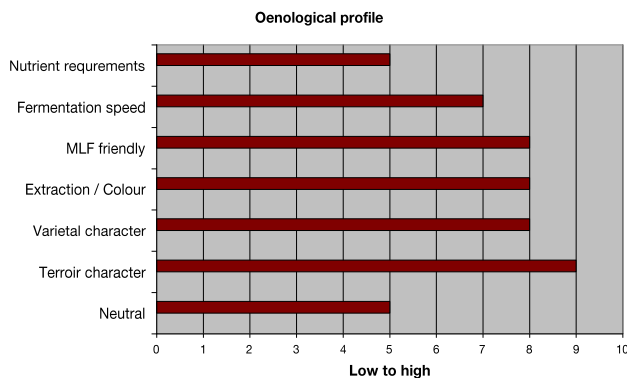
ORGANIC OENOLOGICAL YEAST FOR RED WINES FULL OF CHARACTER

GENERAL

VitiFerm™ Rubino Extra is the first yeast strain in the world (Species *Saccharomyces Cerevisiae*, DSMZ 27009) which has been carefully selected from a complete organic habitat. In the selection process, special attention was given to select a strain with special properties in order to ferment red wines. This yeast strain has been selected due to its proven natural physiological characteristics in order to produce wines dominated by strong influence from the terroir and selected grapes. **VitiFerm™ Rubino Extra** is 100% organic from the selection to production. Therefore **VitiFerm™ Rubino Extra** is in full compliance with the **EU-regulations 234/2007** and **889/2008**. **VitiFerm™ Rubino Extra** is an ideal tool to produce high quality wines both in organic certified quality as well as in traditional wine making processes.

OENOLOGICAL PROPERTIES of VitiFerm™ Rubino Extra

- ▶ Combines flavour diversity of Non-*Saccharomyces* yeast with fermentation security of *Saccharomyces* yeasts.
- ▶ Broad flavour spectrum and high alcohol tolerance.
- ▶ Self-maceration features for the Rubino Extra due to elevated Xylase activity.
- ▶ Emphasizes ideally varietal and Terroir character in every wine.
- ▶ Low nutrient consumption.
- ▶ Low SO₂ formation, ideal for the following MLF, perfect synergy to MLF cultures.
- ▶ Fully organic certified according EC and USDA regulations.
- ▶ Chemical and emulsifier free.



HIGHLY COMPATIBLE WITH MLF

Due to a very low formation of SO₂ during the fermentation **VitiFerm™ Rubino Extra** is an partner for a followed MLF-WE recommend the 2B MLF starter cultures: **MaloBacti™ HF2, CN1** and **AF3**.

REQUIRED BASE PARAMETER IN JUICE

Max. Alcohol tolerance:	16 Vol. %
Max. Sugar level:	28 °Brix
Temperature range:	14-32 °C
Min. Ferm N :	> 180 ppm

DOSAGE & REHYDRATION

Due to the unique and organically certified production process **VitiFerm™** yeast is completely free of chemical emulsifiers. Please therefore note that the yeast **is not to be rehydrated in purified water**.

The recommended dosage of yeast should be added to the juice in a factor of 1:1 (eg. 500g yeast to 5 litres of juice). Stir well during addition. Due to the organic and emulsifier free production process, the rehydration process of **VitiFerm™ Rubino Extra** in juice and not water is fundamentally different than existing oenological yeasts. Please note that the temperature of the juice should be between 20 und 30 °C. In order to ensure addition of oxygen in the rehydration phase, make sure that yeast and juice are blended well together through proper stirring.

In order to achieve optimal results **VitiFerm™ Rubino Extra** please add below mentioned dosage rates to the juice.

Lower dosage rates may result in a delayed fermentation and/or a reduced fermentation degree.

Application	normal fermentation conditions	Difficult fermentation conditions
Red wines	25-30 g /hL	30-40 g /hL
Cold maceration < 15 °C		30-40 g /hL
Sparkling wine	25-35 g /hL	35-60 g /hL
Stuck fermentation		50-60 g /hL

Heated macerations or juices should first be inoculated after cooling down to around 20 °C!

We recommend adding **FermControl™ BIO** in order to achieve optimal sensorial results as well as high fermentation degrees. **FermControl™ BIO** is a one-pouch nutrition supplement for a complete nutrition and supplementation of yeasts during alcoholic fermentation. If YAN is over 135 ppm no additional addition of DAP is required.

- ▶ If the juice/must has < 23 °Brix/12.5 Baume we recommend to add 2 x 15 g /hL of **FermControl™ BIO**
- ▶ If the juice/must has > 23 °Brix/12.5 Baume we recommend to add 2 x 20 g /hL of **FermControl™ BIO**

The first addition of **FermControl™ BIO** should be added two days after inoculation of **VitiFerm™ Rubino Extra**; the second addition should be added at 2/3 through fermentation!

INGREDIENTS

VitiFerm™ Rubino Extra is dry active yeast produced using only fully organically certified ingredients.

It is in absolute compliance with EU regulations 234/2007 and 889/2008. A high production standard warrants highest purity and a maximum live cell count.

VitiFerm™ Rubino Extra is packaged under CO₂-modified atmosphere.

PACKAGING SIZES AND SHELF LIFE

VitiFerm™ Rubino Extra is available in the following packaging

- ▶ 500 g vacuum aluminium foil bag
- ▶ 20 x 500 g vacuum aluminium foil bag
- ▶ 10 kg vacuum aluminium foil bag

Stored in dry conditions at maximum 20 °C **VitiFerm™ Rubino Extra** has a shelf life of minimum 18 months. Storage at higher temperatures will influence the product quality. Once the pouch is opened, use all contents within maximum 7 days.

SAFETY

For **VitiFerm™ Rubino Extra** no specific safety regulations will apply.

It's harmless during transport, storage and handling. There is no risk for humans or the environment

Disclaimer: The information, data and recommendations contained in this product information are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. The PI serves as description of the products and its characteristics when used according to the protocol. No warranty, expressed or implied, regarding the product described in this PI shall be created or inferred by any statement in this PI.

GENERAL

The water hazard class is 0.
Custom tariff number: 2102 2019

- ▶ For White and Rosé wines we recommend **VitiFerm™ Alba Fria**