



PRIMAFLORA® VB BIO

New formulation

A biological concept for the microbiological protection of grape musts



→ OENOLOGICAL INTEREST

PRIMAFLORA® VB BIO is a complex biological formulation for the microbiological protection of white and rosé musts. It contains non-*Saccharomyces* yeast strains, *Metschnikowia pulcherrima* (selected in collaboration with the University Institute of Vine and Wine (IUVV) University of Burgundy).

These species, naturally present on the grapes, contribute to the gustative and aromatic complexity of wines.

PRIMAFLORA® VB BIO was chosen for its ability to quickly establish itself in the environment, thus limiting the development of undesirable flora such as *Brettanomyces*, apiculate yeasts and lactic acid bacteria, all of which contribute to the production of biogenic amines, H₂S, butyric odors, phenol-volatiles, Acetic acid, etc.

Unlike sulfiting, **PRIMAFLORA® VB BIO** limits the combination of SO₂ at the end of fermentation and prevents selection of SO₂ resistant strains. It also enhances the purity of terroir expression by preserving the natural enzymatic systems present and limiting the extraction of unwanted flavors and greenness.

PRIMAFLORA® VB BIO is used directly on the grapes from the first minutes of the harvest. After decanting or pressing, the addition of a *Saccharomyces cerevisiae* ADY yeast is necessary to control the alcoholic fermentation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

- Strain: *Metschnikowia pulcherrima*. Organic production.
- Revivable cells > 10¹⁰ CFU / g.
- Organic yeast hulls.

The product complies with International Oenological Codex standards. For oenological use.

→ DOSAGES

3 to 7 g / hl in mechanical harvester, at crushing or pressing.



...→ INSTRUCTIONS FOR USE

- Rehydrate 500 g of **PRIMAFLORA® VB BIO** in 10 liters of mineral water or non-chlorinated water at 25-30 °C with 0.5 L of MCR or 400g of sugar, for 20 minutes.
- Do not keep the solution longer than 45 minutes.

...→ ADDITIONAL INFORMATION

- Request further technical assistance from your AEB Technical agent for a better use.
- Double the volume with grape juice to extend the shelf life by 3 hours.
- Quadruple the volume with grape juice to extend the life by 12 hours.
- Do not use on sulphitized juice.

...→ STORAGE AND PACKAGING

Store in sealed original package, protected from light, in a dry, odor-free place at a temperature between 4 and 7 °C. Do not freeze. Respect the DDM indicated on the packaging. Use soon after opening.

- ...→ • 500 g bag - 1 kg carton (= 2 x 500 g)