



PRIMAFLORA® VR BIO

A biological concept for the microbiological protection of grape musts



→ OENOLOGICAL INTEREST

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

These species, which are naturally present in grapes, contribute to the gustative and aromatic complexity of the fruit. They have been utilised in this preparation for their ability to quickly colonize the media, thus limiting the development of undesirable flora such as *Brettanomyces* yeasts and lactic acid bacteria, which are responsible for producing biogenic amines, butyric odors and histamines.

Unlike sulfiting, **PRIMAFLORA VR BIO** limits the combination of SO₂ at the end of fermentation and prevents having to select of SO₂-resistant strains. **PRIMAFLORA VR BIO** makes it possible to pronounce the expression of the terroir by preserving natural enzyme systems, hence limiting extractions of bad tastes and aromas.

PRIMAFLORA VR BIO is used directly on the grapes from the onset of harvesting.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

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

PRIMAFLORA VR BIO complies with International Oenological Codex standards. For oenological use.

→ DOSAGES

- 5 to 10 g / hL in mechanical harvester, destemmer or in the tank
- 8 g / hL for damaged or very warm grapes or where pH is higher than 4

The higher the risk of contamination and proliferation of native flora, the higher the dose of **PRIMAFLORA VR BIO** is required.



PRIMAFLOA® VR BIO

→ INSTRUCTIONS FOR USE

- Rehydrate 500 g of **PRIMAFLOA VR BIO** in 10 liters of mineral water or non-chlorinated water at 25-30 °C with 0.5 L of MCR

→ ADDITIONAL INFORMATION

- Request further technical assistance from your AEB Technical agent
- Do not keep the solution longer than 45 minutes:
- Double the volume with grape juice to extend the life by 3 hours
- Quadruple the volume with grape juice to extend the life by 12 hours
- Do not use on sulphitized juices

→ 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 expiry date indicated on the packaging. Use soon after opening.

- 500 g bag - 10 kg carton (= 20 x 500 g)