



PRIMAFLORA® VR BIO

A biological concept for the microbiological protection of grape musts



→ OENOLOGICAL INTEREST

PRIMAFLORA® VR BIO is a complex biological formulation for the microbiological protection of 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, naturally present on the grapes, contribute to the gustative and aromatic complexity of the grapes. They were also chosen for their ability to quickly colonize the media, thus limiting the development of undesirable flora such as *Brettanomyces* yeasts and lactic acid bacteria producing biogenic amines, butyric odors and histamines.

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

PRIMAFLORA® VR BIO is used directly on the grapes from the first minutes of the harvest.

→ 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.



→ INSTRUCTIONS FOR USE

- Rehydrate 500 g of **PRIMAFLORA® 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 DDM indicated on the packaging. Use soon after opening.

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