



# PRIMAFLORA VB

Yeast for bioprotection of white wines



## → TECHNICAL DESCRIPTION

**PRIMAFLORA VB** represents the concept of microbiological must protection. Bioprotection consists of occupying the ecological space within the must with a blend of selected microorganisms that prevent the development of potentially harmful natives.

In a white wine, the aim of using bioprotection is to obtain a blend of micro-organisms with an ideal vigour to occupy the space of the natives, subtracting oxygen from the medium, and inhibiting them, finally at the moment of must clarification and subsequent inoculation for alcoholic fermentation.

**PRIMAFLORA VB** is a biological formulation based on *Metschnikowia pulcherrima*, *Torulaspora delbrueckii* that allows microbiological colonisation of the must with a selected microorganism. The aim is to have fermentation such that the medium is occupied until the grapes are processed in the cellar, at which point simple refrigeration stops the metabolism of the bio-protective yeasts and clarification and subsequent fermentation take place.

The use of bio-protection - which consequently implies the absence of SO<sub>2</sub> - in white grapes has several advantages:

- the obtaining of musts whose yellow hues are lower, in favour of green and silver notes;
- the lower presence of polyphenols and tannins in the skin;
- the reduction of green notes in the wines;
- the ease of enhancing the aromatic precursors present in the grapes.

**PRIMAFLORA VB** is a blend that contains non-*Saccharomyces* yeast strains of the species *Metschnikowia pulcherrima* and *Torulaspora delbrueckii* from yeast hulls, which are able to inhibit the development of indigenous microorganisms even in the absence of SO<sub>2</sub>. In addition, the yeast hulls in the derivative help detoxify the medium, an important condition for alcoholic fermentation.

Please note that wine-making in the absence of SO<sub>2</sub> needs protection against oxidation, although polyphenols in the medium are reduced. Therefore, the use of GALLOVIN or PROTAN AC is recommended.

**PRIMAFLORA VB** is ideal for making rosé wines, as the absence of sulphur dioxide in the first mashing stages prevents the extraction of the typical yellow colour and catechins. As a result, one obtains rosé wines from shades of light pink fine to powdery pink, without the yellow tints that quickly lead towards browning and browning, all linked to an important freshness on the nose with the dominant floreal component.

Furthermore, the absence of sulphur dioxide in rosés at this stage has the advantage of reducing the quantity of clarifying agents due to the lower presence of phenolic acids, an important factor in the production and conservation of rosé wines with an intense bouquet.

**PRIMAFLORA VB** must be used directly on the grapes from the first moment of harvest, after dissolution in water, at least 1:10, even in higher volumes of water to facilitate proper dispersion on the grapes. In order to ensure that alcoholic fermentation runs smoothly, it is necessary to inoculate the must with the yeast once the decision has been made to proceed with fermentation.





## PRIMAFLORA VB

### → COMPOSITION AND TECHNICAL CHARACTERISTICS

Active dry yeast (ADY): *Metschnikowia pulcherrima*, *Torulasporea delbrueckii* (selected in collaboration with the Institut Universitaire de la Vigne et du Vin - IUVV, Université de Bourgogne) and yeast hulls.

### → DOSAGE

From 3 to 8 g/ql on grape harvesters or in hoppers depending on grape conditions.

### → INSTRUCTIONS FOR USE

Rehydrate in non-chlorinated water at room temperature if in the vineyard, and at 25/30 °C in the cellar.

### → STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 1 kg or 4 kg.

