



VQ ASSMANSHAUSEN

Saccharomyces cerevisiae

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THE VINQUIRY COLLECTION

THE MOST POPULAR YEAST FOR PINOT NOIR PRODUCTION.

SENSORY CHARACTERISTICS

With its desirable characteristics including a long lag time, slow to medium fermentation rate and an alcohol tolerance up to 15%, **VQ Assmanshausen**

is perfect for enhancing the spicy characteristics of Pinot Noir.

It contributes both excellent complexity and structure enhancement.

It helps in the extraction and preservation of color.

VQ Assmanshausen is also a good choice for Zinfandel, Syrah, Nebbiolo, Sangiovese, Barbera and some white wine varieties such as Riesling and Gewurztraminer.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	20 - 30°C (68 - 86°F)
Lag phase	long
Fermentation speed	slow: it allows long maceration and limits high temperatures.
Alcohol tolerance	≤ 15% v/v
Killer factor	neutral

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium
Oxygen needs	low
Volatile acidity production	medium
H ₂ S production	low
SO ₂ production	low
Glycerol production	good
Foam production	low
Compatibility with malolactic fermentation:	high, it favors the start of MLF.
Low adsorption of color on the yeast cell wall	

APPLICATIONS

Recommended Varietals: Barbera, Nebbiolo, Pinot Noir, Sangiovese, Syrah, Zinfandel, Riesling, Gewurztraminer

OPTIMIZING THE RESULT

Wines produced with **VQ Assmanshausen** are distinguished by their aromatic finesse and the respect for varietal and territorial characteristics. To further improve these characteristics it is advisable to add a complex nutrient such as **Nutrifer Energy** at yeast inoculation for primary fermentation. This encourages a steady and complete fermentation and prevents the synthesis of undesirable metabolites. At 1/3 of the alcoholic fermentation the addition of **Nutrifer Advance** favors a good end to the fermentation by preventing the appearance of reductive odors.

The addition of **Prolie Tinto** during the maceration acts in synergy with **VQ Assmanshausen** to stabilize the color and aromas and to increase the aging potential of the wine.

DOSAGE

20-40 g/100L (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended in the case of rotten grapes, high sugar content and/or difficult microbiological conditions.



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INSTRUCTIONS FOR USE

- Suspend the dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let the suspension stand for 20 minutes, then stir gently again.
- Add the suspension to the juice just as you begin filling the fermentation tank. The difference in temperature between the yeast suspension and the juice should not exceed 10°C (50°F).
- Homogenize by pumping over or mixing the inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of the re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed in 0,5 kg sachet

Sealed package: keep the product in a cool (5-15°C or 41-59°F), dry place.

Opened package: carefully reseal the package and keep it as indicated above; use quickly.

Product conforms to the *Codex Oenologique International*.