

Viniflora® RHYTHM.nsac

Product information

Description	<p>A unique blend of <i>Saccharomyces cerevisiae</i> and <i>Kluyveromyces thermotolerans</i>. This product ensures a safe and reliable red wine alcoholic fermentation, also in high alcohol wines, while giving increased flavor impact.</p> <p>The above strains have been especially selected for their enhancement of aroma and flavor in wine. Grapes fermented with RHYTHM.nsac produce elegant and fruity red wines that are distinguishable with complex flavors and round tannins. The strains have furthermore been selected for their good compatibility with malolactic bacteria cultures, in particular Viniflora® CH16, ensuring a successful malolactic fermentation.</p>
Application	<p>RHYTHM.nsac is provided as a dried culture that should be rehydrated and activated before addition to the wine, as the standard procedure for active dry yeast.</p> <p>RHYTHM.nsac will conduct a secure alcoholic fermentation in medium to high alcohol potential red grape must. The culture can tolerate an alcohol level of 17 % vol. RHYTHM.nsac produces very low levels of SO₂ and volatile acids.</p> <p><i>Enhanced flavor benefits observed in the following red wine varieties:</i></p> <ul style="list-style-type: none">• Cabernet sauvignon• Shiraz• Merlot
Instructions for use	<p>1. Rehydration Add the yeast to unchlorinated tap water in a ration of 1:10 (25-30°C / 77-86°F). Let the yeast absorb water for at least 10 minutes and stir again to a homogenous suspension.</p> <p>2. Activation Add unsulphered grape must to the yeast suspension in a ratio of 1:3. Leave the mixture for approx. 20 minutes.</p> <p>3.Acclimatisation Add the yeast/must mixture to the must tank. When small bubbles are visible on the surface, pump over to make sure that the yeast is well suspended.</p>
Dosage	<p>It is recommended to use one 500 g pouch in 35-50 hl / 900-1300 US gallons under normal conditions, and in 25-35 hl / 650-900 US gallons under harsh conditions.</p>
Storage and shelf life	<p>Dried yeast stored at +5°C / 41°F will have a shelf life of 30 months from the date of manufacture. Upon opening, the sachet should be used at once.</p>

Technical data

Temperature range: tolerance limits/ optimum temperature	10-32 °C (50- 90 °F)/ 15-28 °C (59- 82 °F)
pH minimum*	3.2
SO ₂ tolerance*	30 ppm total at crush
Alcohol maximum*	17.0 % vol
Sugar / Alcohol yield	17.7 g/vol %
Glycerol yield	Approx. 5 - 8 g/l
Appearance	Light/dark brown granulate
Packaging	Vacuum packed aluminum foil sachets

**) Note: that these inhibitory factors act in synergy. The individual tolerances are valid only if other conditions are favorable.*

Packaging	Packaging size	Material number
	1 × 500 g	679923

Technical service Chr. Hansen's worldwide facilities and the personnel of our Application and Technology Center are at your disposal with assistance and instructions.

The information contained herein is to our knowledge true and correct and presented in good faith. However, no warranty, guarantee or freedom from patent infringement is implied or inferred. This information is offered solely for your consideration and verification.

Distributed in the USA By:



Gusmer Enterprises, Inc.

Fresno, CA - 559.485.2692

Napa, CA - 707.224.7903

Mountainside, NJ - 908.301.1811

Waupaca, WI - 715.258.5525