Now with direct inoculation modality, **Viniflora® DVS® JAZZ™** brings out terroir expression while optimizing performance.

**Viniflora® DVS® JAZZ™** is a premium yeast that enables reliable fermentation and varietal character.

**Benefits of Viniflora® DVS® JAZZ™**
- Provides a pure fruit expression, respecting *terroir*
- Ferments efficiently across a wide temperature range, including as low as 12°C / 54°F
- Ensures excellent compatibility with malolactic bacteria

**Advantages of DVS®, direct inoculation process**
- Secures equivalent performance and flavor-profile when rehydrated/acclimatized
- Eliminates risks introduced in rehydration and acclimatization stages
- Streamlines yeast inoculation, saving time and labor

**Viniflora® JAZZ™** is a direct vessel starter (DVS®) strain selected from the Agricultural Research Council of South Africa’s collection.

**Fermentation in Merlot (2016) pH 3.5, TSO2 20 ppm**

Fermentation kinetics of the culture used as direct inoculation (DVS®) is similar to the speed of the rehydrated culture, ensuring that your timeline is not affected.

Primarily suited for rosé and red wines, **JAZZ™** can also be used in white wines utilizing low fermentation temperatures.

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