

ZYMAFLORE® DELTA

Yeast for fresh white and rosé wines, showing complexity and elegance.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.

In accordance with the regulation (EC) n° 606/2009.

SPECIFICATIONS AND OENOLOGICAL PROPERTIES

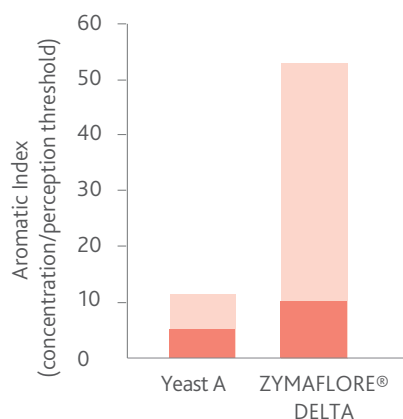
Yeast strain enhancing varietal aroma expression: **grapefruit, passion fruit, mango and litchi notes**. High capacity to enhance 3SH and 3SHA (Lower capacity to express the 4MSP aroma: tomato leaf, boxwood). Recommended for aromatic varietal white and rosé wines, showing **complexity and elegance**.

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 15 % vol.
- Turbidity > 150 NTU.
- Fermentation temperature: 14 – 22 °C.
- High nitrogen requirements.
- Short lag phase.

EXPERIMENTAL RESULTS

Sauvignon blanc, Bordeaux 2011. Fermentation temperature 16 – 22 °C. Positive yeasts implantation control.



ANALYSES END OF AF	YEAST A	ZYMAFLORE® DELTA
Alcohol (% vo.)	13.9	13.9
RS (g/L)	0.8	0.9
TA (g/L H ₂ SO ₄)	6.0	6.0
TA (g/L tartaric acid)	9.1	9.2
VA (g/L H ₂ SO ₄)	0.22	0.26
VA (g/L acetic acid)	0.27	0.32
pH	3.05	3.07



LAFFORT

L'œnologie par nature

PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect granular

STANDARD ANALYSIS

Humidity (%) < 8 %
Living cells SADY CFU/g > 2.10¹⁰
Lactic acid bacteria CFU/g < 10⁵
Acetic acid bacteria CFU/g < 10⁴
Wild yeast CFU/g < 10⁵
Coliforms /g < 10²
E. coli CFU/g None

Staphylococcus CFU/g None
Salmonella CFU/25 g None
Moulds CFU/g < 10³
Lead < 2 ppm
Arsenic < 3 ppm
Mercury < 1 ppm
Cadmium < 1 ppm

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Inoculate with the yeast as soon as possible post rehydration.
- When the ratio of selected yeast to indigenous yeast is 100:1 there is a 98% chance the selected yeast will dominate; compared to a 60-90% chance with a ratio of 10:1.
- Temperature, yeast strain, rehydration and winery hygiene are also essential for successful implantation.

DOSAGE

- 20 - 30 g/hL (200 - 300 ppm).

In the case of prefermentation cold maceration, it is recommended to add yeast at 5 g/hL during tank filling, in order to dominate the indigenous flora, then to top up with 15 - 25 g/hL at the end of maceration, before increasing the must temperature.

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packaging.
- Avoid temperature differences exceeding 10°C between the must and the yeast inoculum. Total yeast inoculum preparation time must not exceed 45 minutes.
- In the case of must with potentially concentrations high alcohol concentrations and to minimise volatile acidity formation, use DYNASTART® / SUPERSTART® BLANC in rehydration water.

STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 4 years.

PACKAGING

500 g vacuum pack. 10kg boxes.



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