

# ZYMAFLORE® SPARK

Sparkling wines and difficult conditions

*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

Strain selected specifically for its remarkable aromatic delicacy and its fermentative resistance to the most difficult conditions. Suitable for vinification of white and red wines in extreme conditions, for «prise de mousse» and fermentation restart.

### FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 17 % vol.
- Temperature tolerance: 10 - 32°C
- Low assimilable nitrogen requirements
- Low production of volatile acidity and H<sub>2</sub>S
- Very short lag phase

### AROMATIC AND ORGANOLEPTIC CHARACTERISTICS:

- Aromatic delicacy.
- Very suitable for ageing on lees.
- Suitable for producing still wine (white and red), foam formation and fermentation restart.

## PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspect: granular

## STANDARD ANALYSIS

Humidity (%) ..... < 8 %  
 Living cells SADY CFU/g ..... >2.10<sup>10</sup>  
 Lactic acid bacteria CFU/g ..... < 10<sup>5</sup>  
 Acetic acid bacteria CFU/g ..... < 10<sup>4</sup>  
 Wild yeast CFU/g ..... < 10<sup>5</sup>  
 Coliforms CFU/g ..... < 10<sup>2</sup>  
*E. coli* CFU/g ..... None

*Staphylococcus* CFU/g..... None  
*Salmonella* CFU/25 g ..... None  
 Moulds /g ..... < 10<sup>3</sup>  
 Lead ..... < 2 ppm  
 Arsenic ..... < 3 ppm  
 Mercury ..... < 1 ppm  
 Cadmium ..... < 1 ppm



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*L'œnologie par nature*

## PROTOCOL FOR USE

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### ŒNOLOGICAL 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.

### IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- 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 potentially high alcohol concentrations and to minimise volatile acidity formation, use **DYNASTART® / SUPERSTART® BLANC / SUPERSTART® ROUGE**.

### STORAGE

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

### DOSAGE

- AF: White wines: 20 – 30 g/hL.  
Red wines: 15 - 20 g/hL.
- Stuck AF: 30 – 50 g/hL.

In the case of prefermentative 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 - 20 g/hL at the end of maceration, before increasing the must temperature.

### PACKAGING

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500 g vacuum bag, 10 kg box.



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