

# ZYMAFLORE® VL1

Yeast for white wines with high aromatic elegance intended for cellaring

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in œnology.  
In accordance with the regulation (EC) n° 606/2009.

## SPECIFICATIONS AND œNOLOGICAL PROPERTIES

**ZYMAFLORE® VL1** is a "terroir" selection strain. It is a Pof(-) strain (phenolic off flavour) which allows for the production of very clean wines with a **highly elegant** aromatic profile. Ideal for **ultra premium Chardonnays**. **ZYMAFLORE® VL1** presents an excellent capacity for revealing **terpene-type varietal aromas** (Muscat, Riesling, Gewürztraminer, etc.), due to its enzymatic profile that is specific to these precursors. It is perfectly suitable for generating varietal and elegant white wines (Super Premium, Ultra Premium).

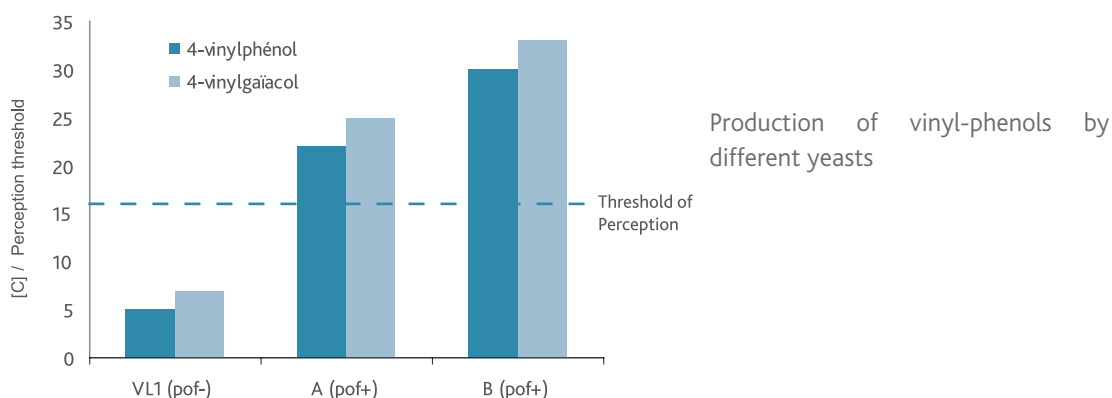
### FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 14.5 % vol.
- Fermentation temperature range: 16 - 20°C
- High nitrogen requirements
- Low production of volatile acidity and H<sub>2</sub>S
- Low foam production

### AROMATIC CHARACTERISTICS:

- Pof(-) strain: does not contain cinnamate decarboxylase, which is responsible for the formation of vinyl-phenols (medicinal off odour)
- High capacity for revealing terpene-type varietal aroma precursors (β-glucosidase activity).
- Very suitable for ageing on lees.

## EXPERIMENTAL RESULTS



## PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspect.....granular



# LAFFORT

*l'œnologie par nature*

## STANDARD ANALYSIS

Humidity (%) .....	< 8 %	<i>Staphylococcus</i> CFU/g.....	None
Living cells SADY CFU/g .....	> 2.10 <sup>10</sup>	<i>Salmonella</i> CFU/25 g .....	None
Lactic acid bacteria CFU/g .....	< 10 <sup>5</sup>	Moulds /g .....	< 10 <sup>3</sup>
Acetic acid bacteria CFU/g .....	< 10 <sup>4</sup>	Lead .....	< 2 ppm
Wild yeast CFU/g .....	< 10 <sup>5</sup>	Arsenic .....	< 3 ppm
Coliforms CFU/g .....	< 10 <sup>2</sup>	Mercury .....	< 1 ppm
<i>E. coli</i> CFU/g .....	None	Cadmium.....	< 1 ppm

## PROTOCOL FOR USE

### 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.
- Specificity: sensitive to temperature variations during AF ending (density < 1030). Favours a temperature close to 20°C.

### IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C between the must and the yeast during inoculation. Total yeast 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 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.

### DOSAGE

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

### PACKAGING

500 g vacuum bag. 10 kg box.



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