

ZYMAFLORE® VL2

Yeast particularly adapted to vinification in barrels, for white wines which are round on the palate, and which demonstrate varietal specificity.

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® VL2 is a strain for the production of complex white wines, which are **round** on the palate (polysaccharide production), while enhancing grape varietal and « terroir » (Chardonnay, Sémillon, Viognier) characters. Pof(-) strain, phenol off flavour, allowing wines with a delicate clean profile to be obtained. Perfectly suitable for **barrel** vinification and for producing **varietal, elegant** white wines (Super Premium, Ultra Premium).

This strain originates from a "terroir" selection in the Burgundian vineyards.

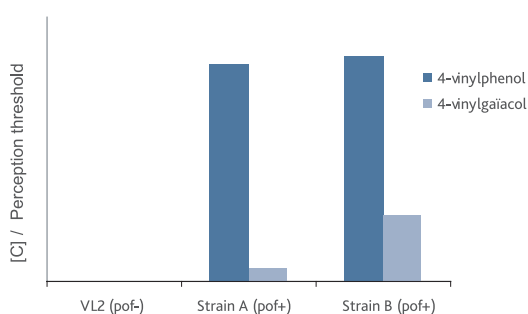
FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 15,5 % vol.
- Wide fermentation temperature range: 14 - 20°C
- Low nitrogen requirements
- Low production of volatile acidity and H₂S

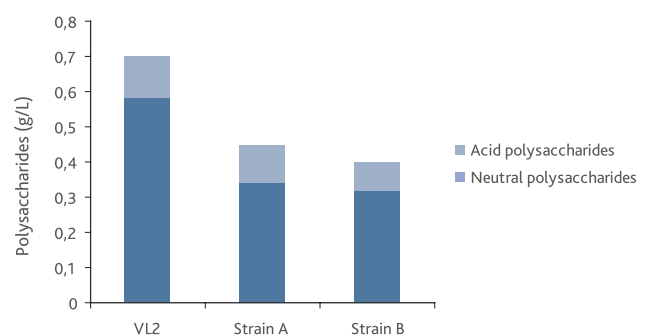
AROMATIC CHARACTERISTICS:

- Pof(-) strain: does not contain cinnamate decarboxylase, which is responsible for the formation of aroma masking vinyl-phenols, when unpurified enzymes are used.
- Significant polysaccharide production, guaranteeing suppleness and volume on the palate.
- Very suitable for ageing on lees.

EXPERIMENTAL RESULTS



Trial on Chardonnay.



POLYSACCHARIDE PRODUCTION (G/L)

TRIAL ON CHARDONNAY, LAFAZYM® CL CLARIFICATION
0,75G/HL, TURBIDITY 150 NTU, T° FERMENTATION 16-
20°C.



LAFFORT

l'œnologie par nature

PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspectgranular

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 CFU/g < 10²
E. coli CFU/g None

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

PROTOCOL FOR USE

GENOLOGICAL 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).

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.

PACKAGING

500 g vacuum bag. 10 kg box.

