ZYMAFLORE® VL3

Yeast known for revealing thiol-type varietal aromas (Sauvignon blanc).

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® VL3 is a strain with an excellent capacity for revealing ***thiol-type varietal aromas*** (Sauvignon blanc, Colombard, Petit Manseng). It is perfectly suited for producing varietal and ***elegant*** white wines (Super Premium, Ultra Premium).

This strain is derived from fundamental research made by Bordeaux University on the identification of molecules responsible for the Sauvignon blanc aroma.

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 14.5 % vol.
- High nitrogen requirements
- Fermentation temperature range: 15 - 21°C
- Low production of volatile acidity and H_2S

AROMATIC CHARACTERISTICS:

- High capacity for revealing thiol-type varietal aroma precursors: 4MSP (boxwood, broom), 3SH (citrus), 3SHA (passion fruit).
- Very suitable for ageing.
- Mouthfeel improvement

EXPERIMENTAL RESULTS

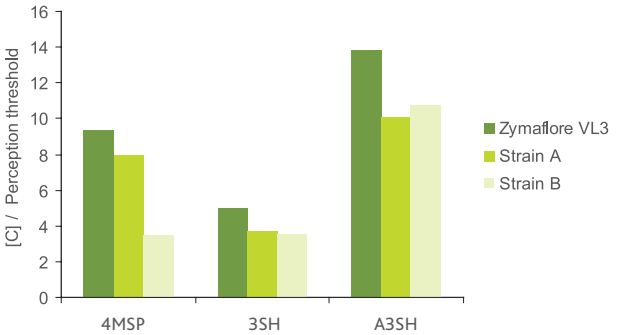
Trial at LAFFORT experimental centre, Bordeaux region

Sauvignon blanc, 2005

Potential alcohol: 13 %vol, 40 NTU, fermentation temperature 16°C, nitrogen correction to 180mg/L

Yeast addition at 20g/hL, positive implantation controls (DNA).

Fermentation in 10 days, Volatile Acidity 0.19 g/L H_2SO_4 on average (0.23g/hL acetic acid)



Revelation of varietal aromas (thiols) by different yeasts

4MSP: BOXWOOD = BROOM

3SH: CITRUS

3SHA: EXOTIC FRUIT

LAFFORT

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PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspect ..... granular

STANDARD ANALYSIS

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

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.

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