

ZYMAFLORE® X16

Yeast for modern aromatic white and rosé wines with high production of fermentative aromas.
*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 OENOLOGICAL PROPERTIES

Strain derived from breeding, combining an excellent production of **fermentative** esters (white peach, yellow fruit), while retaining a **sharp, clean** aromatic profile ((-) pof character) and fermentation security even under difficult conditions: low turbidity, low temperature. Perfectly adapted for the production of modern white and rosé wines (Popular Premium, Premium), from aromatically « neutral » grape varieties or with a high vine yield.

FERMENTATIVE CHARACTERISTICS:

- Particularly rapid fermentation kinetics
- Alcohol tolerance: up to 16% vol.
- Tolerance to low fermentation temperatures: from 12°C*
- Low nitrogen requirements
- Tolerance to low turbidity
- Low production of volatile acidity and H₂S

AROMATIC CHARACTERISTICS:

Aromatically intense and clean profile:

- (-) pof strain: does not possess cinnamate decarboxylase, which is responsible for the formation of vinyl-phenols, if unpurified enzymes were used
- Very high fermentative aroma production (white peach, white flowers, yellow fruit).

* It is possible to add yeast at 8-10°C after settling; it is essential that the yeast is acclimatised to the temperature by consecutive addition of must.

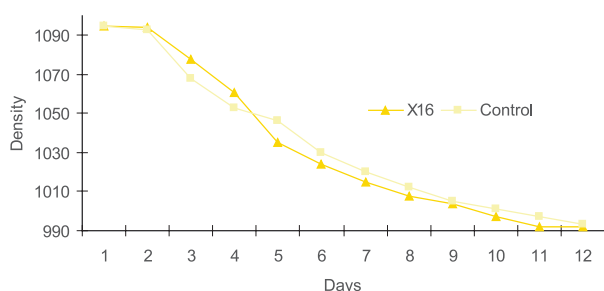
EXPERIMENTAL RESULTS

- Chardonnay, 2006, Burgundy

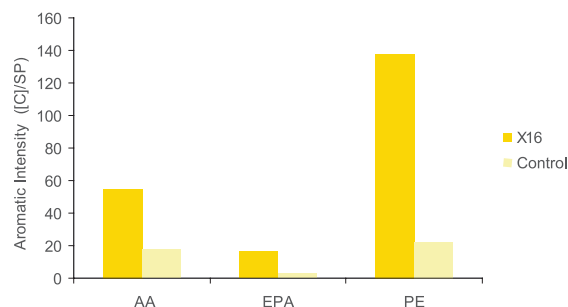
PAC (probable alcohol content): 13%vol, Fermentation temperature: 16°C, nitrogen correction at 180mg/L

Yeast addition at 20g/hL, positive implantation control for X16, contaminated for the control.

Fermentation in 10 days, Volatile Acidity 0,14 g/L H₂SO₄ (0.17 g/L acetic acid).



FERMENTATION
KINETICS



MEASURED FERMENTATIVE AROMAS (MG/L) (FRUITY, FLORAL AROMA)

AA : AMYL ACETATE - EPA : ETHYL PHENYL ACETATE
 PE : PHENYLETHYLALCOHOL



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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 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).

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol.
- 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 must with 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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