

ZYMAFLORE® XPURE

Yeast recommended for wines with high aromatic purity, enhanced aromatic freshness and expression of black fruit notes and a great smoothness of mouthfeel.

*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

ZYMAFLORE® XPURE is a result of several steps of directed breeding combining excellent fermentation capacities and a very low production of negative sulphur compounds (including SO₂ and H₂S) and those compounds binding SO₂. ZYMAFLORE® XPURE is particularly adapted for red wines with a great aromatic purity, fully expressive of the grapes. ZYMAFLORE® XPURE enhances the aromatic freshness, the expression of black fruit notes, and contributes to masking the perception of green characters. Wines fermented with this yeast provide great smoothness of mouthfeel.

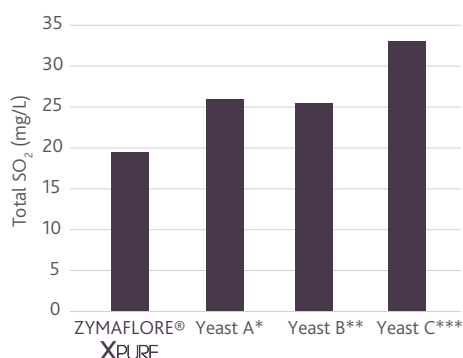
FERMENTATION CHARACTERISTICS

- Alcohol tolerance: up to 16 % vol.
- Wide range of optimal temperatures: 15 - 30°C.
- Low nitrogen requirements.
- Moderate volatile acidity production.
- Regular fermentation kinetics.
- Good malolactic fermentation compatibility.

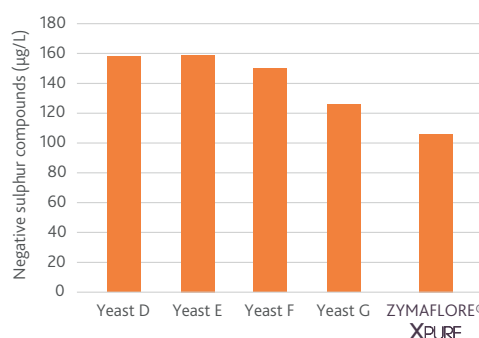
ORGANOLEPTIC CHARACTERISTICS

- Very low production of negative sulphur compounds (including SO₂ and H₂S) and of compounds binding SO₂.
- Masked perception of green characters.
- Aromatic freshness and expression of black fruit notes.
- Great smoothness of mouthfeel.

EXPERIMENTAL RESULTS



Total SO₂ concentrations at the end of fermentation.
Merlot 2014 (15.5% vol, pH 3,50).



Negative sulphur compounds concentrations at the end of fermentation.
Merlot 2014 (13,5% vol., pH 3,49, TA 4,09 g/L H₂SO₄, TPI 54).

* Yeast A: Popular commercial yeast recommended for red wines

** Yeast B: Commercial yeast producing low amounts of SO₂ and H₂S.

*** Yeast C: Commercial yeast promoted for its low H₂S production.

In this trial, TL35 was measured in addition to Sulphur compounds. ZYMAFLORE® XPURE (58 ppm) shows similar TL35 levels to yeast D (55 ppm), and significantly lower than yeast E, F, and G. ZYMAFLORE® XPURE produces very low amounts of SO₂ combining compounds, such as pyruvate, 2-oxoglutarate and acetaldehyde).

*TL35: Required total SO₂ to reach 35 mg/L of free SO₂. The higher the value (of TL35), the more the wine contains compounds combining the SO₂.



LAFFORT

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PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspectgranular

STANDARD ANALYSIS

Humidity (%) < 8 %
Living cells SADY $\geq 2.10^{10}$ CFU/g
Lactic acid bacteria < 10^5 CFU/g
Acetic acid bacteria < 10^4 CFU/g
Wild yeast < 10^5 CFU/g
Coliforms < 10^2 CFU/g
E. coli /g None

Staphylococcus None
Salmonella/25g None
Moulds < 10^3 CFU/g
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

- 15 - 30 g/hL (150 - 300 ppm).

In the case of prefermentation 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 - 25 g/hL at the end of maceration, before increasing the must temperature.

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packaging.
- 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 in order to minimize volatile acidity formation, use SUPERSTART® ROUGE.

STORAGE

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

PACKAGING

500 g vacuum bag, 10 kg box.
10 kg vacuum bag



CS 61 611 – 33072 BORDEAUX CEDEX – Tél.: +33 (0)5 56 86 53 04 – www.laffort.com

