

ACTIFLORE™ ROSÉ

Selected Active Dry Yeasts (SADY), non-GMO, for oenological use.

*Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology.
Complies with Commission Regulation (EU) 2019/934.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

Saccharomyces cerevisiae yeast selected for its good capacity to establish itself and its fermentation ability, ACTIFLORE™ ROSÉ is particularly suited to vinification of rosé wines, it has a short lag phase, ferments well at low temperature and produces a high concentration of fermentation esters.

FERMENTATION CHARACTERISTICS

- Alcohol tolerance: up to 15% vol.
- Moderate nitrogen requirement.
- Optimum fermentation temperature: 13 - 18°C (55 - 64°F).
- Tolerant of low turbidity (< 50 NTU).

AROMATIC CHARACTERISTICS

- Very marked fermentation ester character. Ideal strain for making technological rosé wines or those made from grape varieties with low aromatic potential.

PHYSICAL CHARACTERISTICS

Vacuum-packed dehydrated yeasts

Appearance granules

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

| | |
|--|---------------------------------------|
| Humidity (%) < 8 | <i>Staphylococcus</i> (/g) none |
| Viable SADY cells (CFU/g) $\geq 2.10^{10}$ | <i>Salmonella</i> (/25 g) none |
| Lactic acid bacteria (CFU/g) < 10^5 | <i>E. coli</i> (/g) none |
| Acetic acid bacteria (CFU/g) < 10^4 | Lead (ppm) < 2 |
| Yeasts of a genus other than <i>Saccharomyces</i> (CFU/g) < 10^5 | Arsenic (ppm) < 3 |
| Yeasts of a different species or strain (%) < 5 | Mercury (ppm) < 1 |
| Coliforms (CFU/g) < 10^2 | Cadmium (ppm) < 1 |
| Moulds (CFU/g) < 10^3 | |



LAFFORT

l'œnologie par nature

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Add the yeast as soon as possible after filling the tank.
- Respect the prescribed dose to ensure a good yeast implantation, even in case of abundance of indigenous yeasts.
- The temperature, choice of yeast strain, rehydration procedure and cellar hygiene are also essential for successful establishment of the population.

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol.
- Avoid temperature differences greater than 10°C (18°F) between the must and the rehydrated yeast at the time of inoculation. The total yeast preparation time must not exceed 45 minutes.

In case of particularly difficult fermentation conditions (very low temperature, highly clarified must, very high potential alcohol) and/or to increase the aromatic potential of the wine, use **SUPERSTART™** or **SUPERSTART™ BLANC** in the rehydration water.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

DOSAGE

- 20 - 30 g/hL (200 - 300 ppm) (depending on the must characteristics and vinification conditions).

PACKAGING

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

