# ZYMAFLORE® CX9

*Saccharomyces cerevisiae* yeast for white wines (Chardonnay).

*Selected non-GMO Active Dry Yeast (ADY) for use in winemaking. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current EU regulation n° 2019/934.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

Yeast resulting from a mass selection from a great Burgundy vineyard and breeding technology. **ZYMAFLORE® CX9** brings out lemon rind, toasted almond tones, and fresh hazelnut. The wines are distinguished by a subtle balance between smoothness, tautness and mouthfeel.

Recommended for complex and smooth premium Chardonnays.

### FERMENTATION CHARACTERISTICS

- Alcohol tolerance: up to 16% vol.
- Fermentation temperature (optimum): 14 - 22°C (57 - 72°F).
- Medium nitrogen requirements.
- Short lag phase.
- Good fermentation ability.

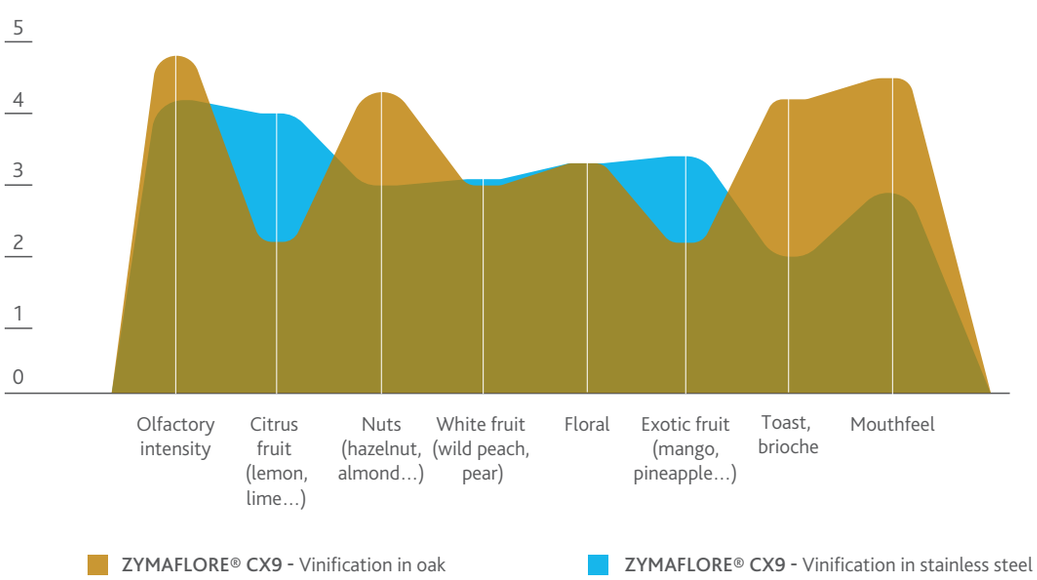
### ORGANOLEPTIC CHARACTERISTICS

Complex and delicate aromatic profile:

- POF negative strain: no cinnamate decarboxylase activity, responsible for the formation of vinyl phenols, which can "mask" aromas or result in heavy notes of the "medicinal, gouache paint" type.
- Very good aptitude for ageing on lees (in oak or stainless-steel).

## SENSORY PROFILE

SENSORY PROFILES OF WINES VINIFIED WITH ZYMAFLORE® CX9 UNDER DIFFERENT CONDITIONS OF VINIFICATION

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## PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect ..... Granular

## CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) ..... < 8
Viable SADY cells (CFU/g) ..... ≥ $2.10^{10}$
Lactic acid bacteria (CFU/g) ..... < $10^5$
Acetic acid bacteria (CFU/g) ..... < $10^4$
Yeasts of a genus other than *Saccharomyces* (CFU/g) ..... < $10^5$
Yeasts of a different species or strain (%) ..... < 5
Coliforms (CFU/g) ..... < $10^2$
*E. coli* (/g) ..... None

*Staphylococcus* (/g) ..... None
*Salmonella* (/25 g) ..... None
Moulds (CFU/g) ..... < $10^3$
Lead (ppm) ..... < 2
Arsenic (ppm) ..... < 3
Mercury (ppm) ..... < 1
Cadmium (ppm) ..... < 1

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- Inoculate with the yeast as soon as possible post rehydration.
- Respect the prescribed dose to ensure a good yeast implantation, even in case of abundance of indigenous yeasts.
- 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 (18°F) between the must and the yeast during inoculation. 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 optimise the aromatic performance of the yeast, use **DYNASTART® / 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.

### PACKAGING

500 g vacuum bag. 10 kg box.

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