



ZYMAFLORE® RB2

Saccharomyces cerevisiae yeast for fruity, elegant red wines, revealing the Pinot noir varietal aroma.

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

ZYMAFLORE® RB2 is a strain selected for red Burgundian grape variety vinification (Super Premium to Ultra Premium). **ZYMAFLORE® RB2** was isolated for its natural capacity for **low adsorption** of colouring matter, in addition to its ability to enhance **Pinot noir varietal aromas** (cherry, Kirsch).

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 15% vol.
- Tolerance over a large temperature range: 20 - 32°C (68 - 89.6°F).
- Low nitrogen requirements.
- Low production of volatile acidity and H₂S.

AROMATIC AND ORGANOLEPTIC CHARACTERISTICS:

- Low adsorption of colouring matter.
- High revelation of varietal aromas.

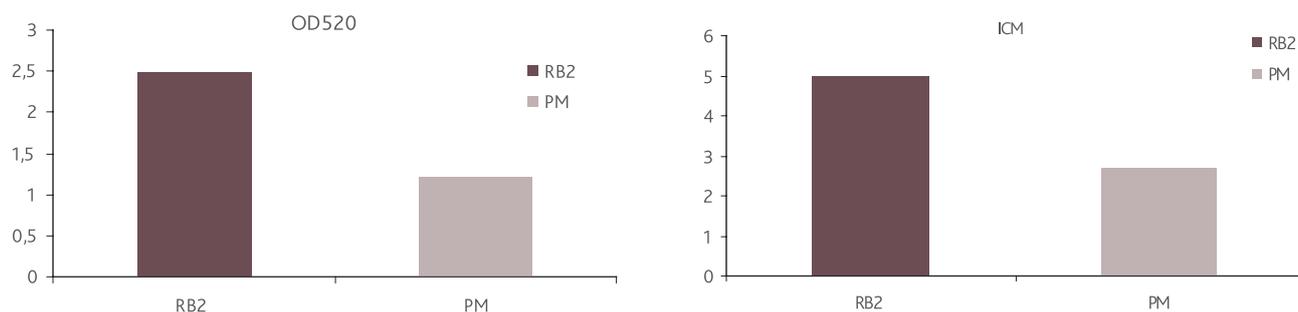
EXPERIMENTAL RESULTS

Trial in Australia, 2006. Pinot noir.

Alc: 15.2% vol., 265 g/L sugar, pH 3.55. Control yeast: yeast "prise de mousse".

Yeasting at 20g/hL during tank filling, positive implantation controls (DNA) for both strains.

Fermentations completed, volatile acidity 0.25 g/L H₂SO₄ on average (0.31 g/hL acetic acid).



Tasting observations for the finished wines (internal and external to the cellar tasting committee): "The wine fermented with **ZYMAFLORE® RB2** has a deeper, more intense colour than the control, in addition to typical cherry/kirsch notes, and is more elegant than the control (raspberry notes). On the palate, the **ZYMAFLORE® RB2** wine has a better balance, more volume and freshness, with good tannin intensity. The control is astringent and dry, with a pronounced acidity."

PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect Granular

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) < 8
Active dry yeast (ADY) (CFU/g) $\geq 2.10^{10}$
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

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

In the case of prefermentative cold maceration (cold soaking), it is recommended to add yeast at 5 g/hL (50 ppm) during tank filling, in order to dominate the indigenous flora, then to complete with 15 to 20 g/hL (150 - 200 ppm) at the end of maceration, before increasing the must temperature.

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 the case of potentially high alcohol concentrations and in order to minimise volatile acidity formation, use **DYNASTART®/ SUPERSTART® ROUGE**.

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.

