

ZYMAFLORE® VL3

Saccharomyces cerevisiae yeast known for revealing thiol-type varietal aromas (Sauvignon blanc).

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 Œnology. In accordance with the regulation (EC) n° 606/2009.

SPECIFICATIONS AND ŒNOLOGICAL PROPERTIES

ZYMAFLORE® VL3 is a strain with an excellent capacity for revealing **thiol-type varietal aromas** (Sauvignon blanc, Colombard, Petit Manseng). It is perfectly suited for producing varietal and **elegant** white wines (Super Premium, Ultra Premium).

This strain is derived from fundamental research made by Bordeaux University on the identification of molecules responsible for the Sauvignon blanc aroma.

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 14.5 % vol.
- High nitrogen requirements
- Fermentation temperature range: 15 - 21°C
- Low production of volatile acidity and H₂S

AROMATIC CHARACTERISTICS:

- High capacity for revealing thiol-type varietal aroma precursors: 4MSP (boxwood, broom), 3SH (citrus), 3SHA (passion fruit).
- Very suitable for ageing.
- Mouthfeel improvement

EXPERIMENTAL RESULTS

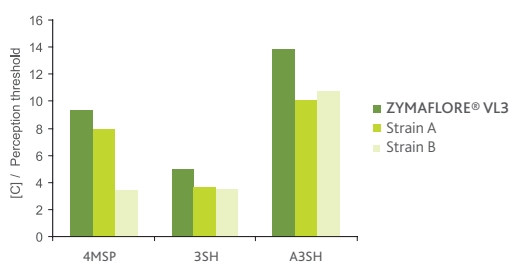
Trial at LAFFORT experimental centre, Bordeaux region

Sauvignon blanc, 2005

Potential alcohol: 13 %vol, 40 NTU, fermentation temperature 16°C, nitrogen correction to 180mg/L

Yeast addition at 20g/hL, positive implantation controls (DNA).

Fermentation in 10 days, Volatile Acidity 0.19 g/L H₂SO₄ on average (0.23g/hL acetic acid)



Revelation of varietal aromas (thiols) by different yeasts

4MSP: BOXWOOD = BROOM

3SH: CITRUS

3SHA: EXOTIC FRUIT



LAFFORT

l'œnologie par nature

PHYSICAL CHARACTERISTICS

Dehydrated yeast vacuum-packed

Aspect granular

STANDARD ANALYSIS

Humidity (%) < 8 %

Active dry yeast (ADY) 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

GENOLOGICAL 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 indicated on the packet.
- 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 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.

