

ZYMAFLORE F15

Yeast for fruity and round red wines

SPECIFICATIONS

ZYMAFLORE F15 is a strain producing **fruity and round** red wines, ensuring high fermentative security. Particularly recommended for the production of balanced, mouth-filling wines (high **glycerol** production) and for the vinification of grapes with a **high potential alcohol degree**. Suitable for all grape varieties, and in particular for Merlot, Cabernet Sauvignon and Zinfandel.

ŒNOLOGICAL PROPERTIES

Fermentation characteristics:

- Tolerance to alcohol: up to 16 % vol.
- Tolerance to fermentation temperatures: 20 - 32°C.
- Medium nitrogen requirements.
- Low production of volatile acidity and H₂S.

Aromatic and organoleptic characteristics :

- High glycerol production.
- Good revelation of varietal expression.

EXPERIMENTAL RESULTS



Production of glycerol by different strains of yeast on the same must.

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

- Please refer to the Technical Booklet « Good alcoholic fermentation management » for complete information on yeast addition timing and techniques, the key points of fermentation.

DOSAGE

- 20 g/hL

In the case of prefermentative cold maceration (cold soaking), it is recommended to add yeast at 5 g/hL during tank filling, in order to dominate the indigenous flora, then to complete with 15 to 20 g/hL 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 between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.
- In the case of harvests with a high alcohol degree potential and in order to minimise volatile acidity formation, use **SUPERSTART®/DYNASTART®**.

STORAGE

In original, unopened packaging. Use within the specified use by date.

Specific conditions: please refer to the technical data sheet.

PACKAGING

500g vacuum bag. 10kg box.

