
ZYMAFLORE FX10

Yeast for red wine that is structured, elegant and in the 'grand cru' style.

SPECIFICATIONS

Building on the outstanding heritage of **Zymaflore F10**, **Zymaflore FX10®** is the strain for superior red wines which are defined by their **elegance**, combining **structure**, **volume on the palate** and **intense colour**.

A new technique, *directed breeding* (non-GMO cross breeding), applied to the F10 strain, has provided increased resistance to membrane sterol deficiency, thus ensuring high fermentation security.

Particularly recommended for producing premium to icon wines, notably Cabernet Sauvignon or Merlot.

OENOLOGICAL PROPERTIES

Fermentation characteristics:

- Tolerance to alcohol: up to 15,5 % vol.
- Wide tolerance to temperatures : 20 - 35°C.
- Low nitrogen requirements.
- Low production of volatile acidity and H₂S.
- Compatible with malolactic starters.

Organoleptic characteristics:

- Good polysaccharide release (palate volume).
- Retains polyphenolic potential (structure and colour).
- Released polysaccharides combine with wine tannins, rendering them silky even at high concentrations.
- Very high aptitude for lees maturation.
- Expresses "terroir" (very low fermentation aroma production).

EXPERIMENTAL RESULTS

Cabernet Sauvignon, Bordeaux 2007. Fermentation temperature 28-32°C, yeasting at vatting, steeping for 13 days. Potential alcohol 13,5%vol., pH 3,74, TA 4,65 g/L (as H₂SO₄). Positive yeast implantation controls (DNA fingerprinting).

Category	ZYMAFLORE FX 10®	Control
Polysaccharides (mg/L)	440	416
Gelatin index (tannin reactivity)	51	62
Astringency index (astringency appreciation on tasting)	5,2	6,2

On tasting, the wine fermented by **ZYMAFLORE FX10®** was more elegant, with more volume on the palate (polysaccharides) and silky tannins, while the control wine appeared 'rougher' and less supple.

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

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

DOSAGE

- Minimum 20 g/hL.

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

STORAGE

In original, sealed packaging; use within the specified use-by date. Specific conditions: please refer to the technical data sheet.

PACKAGING

500g vacuum bag, 10kg box.

