

ZYMAFLORE RX60

Yeast for fruity and spicy red wines

SPECIFICATIONS

ZYMAFLORE RX60 is a strain derived from breeding, combining outstanding fermentation capacities and excellent aroma production and revelation. Suitable for all types of red grape varieties for elaborating modern, aromatic red wines which are supple on the palate.

GENOLOGICAL PROPERTIES

Fermentation characteristics :

- Tolerance to alcohol: up to 16.5 % vol.
- Tolerance over a large temperature range: 20 - 30°C.
- Medium-high nitrogen requirements.
- Low production of volatile acidity and H₂S.

Aromatic and organoleptic characteristics :

- Aromatically intense nose and palate profile (fruity, red fruits), while maintaining varietal specificity.
- Particularly optimises the aromatic potential of Syrah grapes, giving a balanced wine with a clean, fruity/spicy profile.
- Produces wines with supple mouthfeel.

EXPERIMENTAL RESULTS

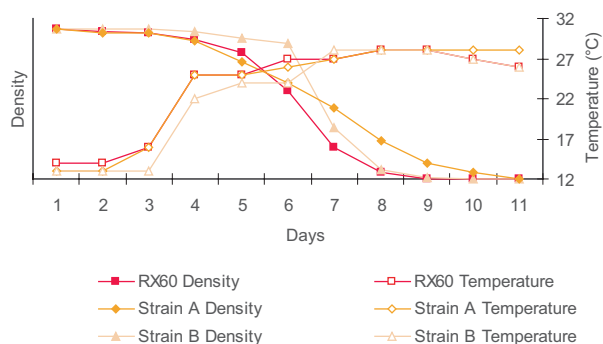
Trial in Australia, 2006 Syrah.

Potential alcohol 14% vol., Sugar 252 g/L, pH 3.45.

Yeasting at tank filling, with 30 g/hL **SUPERSTART®**/**DYNASTART®**.

Positive implantation controls (DNA) for RX60 and strain A, contaminated for strain B.

Completed fermentations (9 to 11 days), volatile acidity 0.27 g/L H₂SO₄ on average.



PROTOCOL FOR USE

CENOLOGICAL 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®** in the rehydration water.

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.

