

# ZYMAFLORE ST

Yeast for sweet white wines or dry white wines intended for cellaring

## SPECIFICATIONS

**ZYMAFLORE ST** is a strain particularly *sensitive to SO<sub>2</sub>* with a low production level of *SO<sub>2</sub>-binding molecules*. Perfectly suitable for producing sweet white wines (from desiccated or noble rot grapes), or for dry white wines intended *for cellaring* (Chardonnay, Sémillon, Viognier).

This strain originates from a "terroir" selection in the Sauternes vineyards.

## OENOLOGICAL PROPERTIES

### Fermentation characteristics :

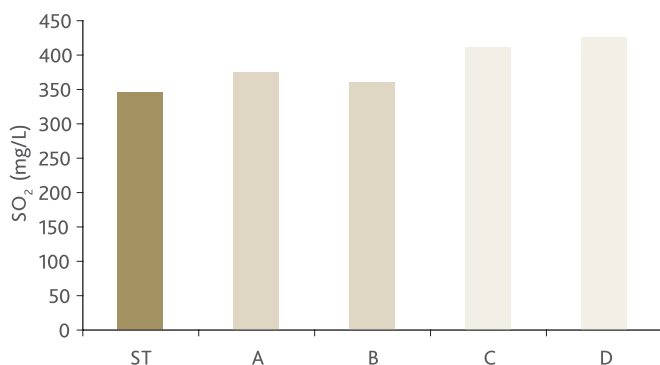
- Tolerance to alcohol: up to 15 % vol.
- Recommended fermentation temperature range: 14 - 20°C.
- High nitrogen requirements.
- Good capacity for implantation in sugar-rich musts.
- Low production of volatile acidity and H<sub>2</sub>S.
- Strain sensitive to SO<sub>2</sub> for mutage (stopping fermentation).

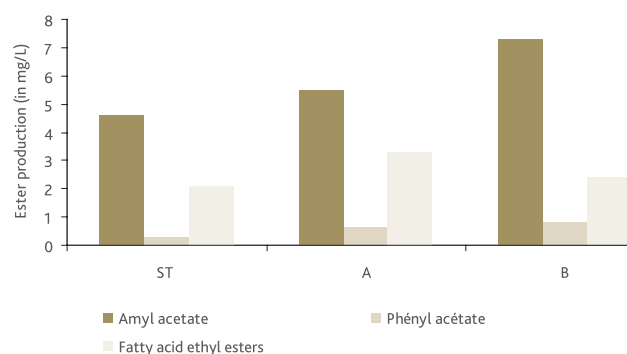
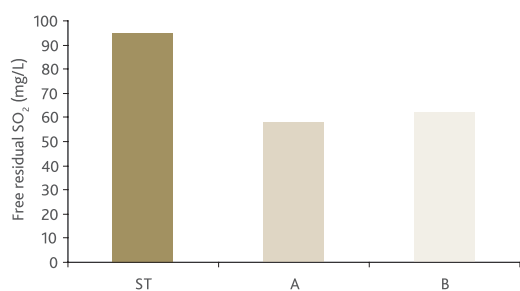
### Aromatic characteristics :

- Low formation of compounds binding SO<sub>2</sub> (acetaldehyde, pyruvic acid...).
- Low production of fermentation aromas.

## EXPERIMENTAL RESULTS

Combination test on sweet wines (SO<sub>2</sub> dosage added: 270 mg/L).





Measure of the combining capacity (CC50\*) of sweet white wine for different yeast strains.

\*C50: required quantity of SO<sub>2</sub> added to a wine in order to obtain 50 mg/L of free SO<sub>2</sub>.

Ester production (in mg/L).

## 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

### 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.

