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# ZYMAFLORE® SPARK

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Sparkling wines and difficult conditions

## SPECIFICATIONS

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Strain selected specifically for its remarkable aromatic delicacy and its fermentative resistance to the most difficult conditions. Suitable for vinification of white and red wines in extreme conditions, for «prise de mousse» and fermentation restart.

## OENOLOGICAL PROPERTIES

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*Fermentation characteristics:*

- Alcohol tolerance: up to 17 % vol.
- Temperature tolerance: 10 - 32°C.
- Low assimilable nitrogen requirements.
- Low production of volatile acidity and H<sub>2</sub>S.
- Very short lag phase.

*Aromatic and organoleptic characteristics:*

- Aromatic delicacy.
- Very high aptitude for lees maturation.
- Suitable for producing still wine (white and red), foam formation and fermentation restart.

## PROTOCOL FOR USE

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### 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

500 g vacuum bag, 10kg box.

