



# ZYMAFLORE® Alpha<sup>TD n. sacch.</sup>

... Potential for *biodiversity*

Non-*Saccharomyces* yeast for the production of wines with strong aromatic complexity and generous length and volume on the palate.

## SPECIFICITIES

Strain of the species *Torulaspota delbrueckii* resulting from Terroir-selection. This non-*Saccharomyces* strain has a great aromatic purity and complexity as well as a high production of volume on the palate. **ZYMAFLORE Alpha<sup>TD n. Sacch</sup>** is an excellent choice for the making of expressive and full bodied wines. Average alcohol production capacity of 9 % vol.

**ZYMAFLORE Alpha<sup>TD n. Sacch</sup>** should be used with a *S.cerevisiae* so as to reproduce the natural ecosystem of musts in fermentation and for ensuring a complete alcoholic fermentation.

## GENOLOGICAL PROPERTIES

### *Fermentation characteristics:*

- Alcohol tolerance: up to 10% vol.
- Medium nitrogen requirements.
- Broad range of fermentation temperature tolerance: 8 - 26 °C / 46-79°F.
- Low production of volatile acidity, acetaldehyde, acetoin, diacetyl, volatile phenols and H<sub>2</sub>S.

### *Aromatic characteristics:*

- Pof (-) strain: does not possess cinnamate decarboxylase, which is responsible for the formation of aroma masking vinyl-phenols, or responsible for heavy notes, such as 'pharmaceutical'.
- Good revelation of thiol-type varietal aromas (3MH, A3MH: grapefruit, tropical fruits).
- Very high fermentative aroma production (fruity, floral).

### Observation :

- Significant volume and length on the palate.



**LAFFORT**

*L'œnologie par nature*

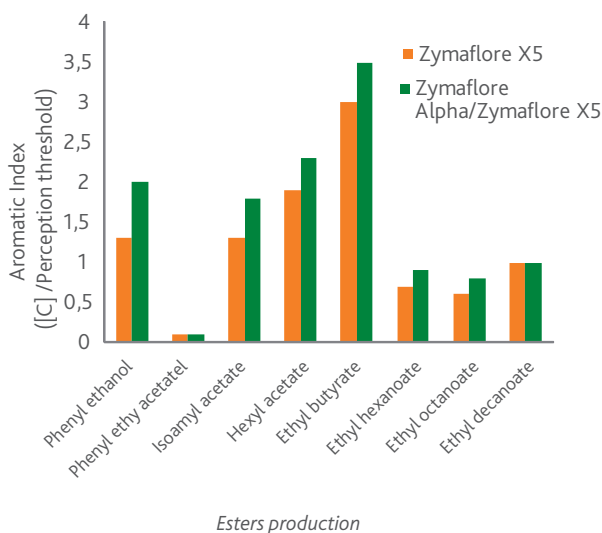
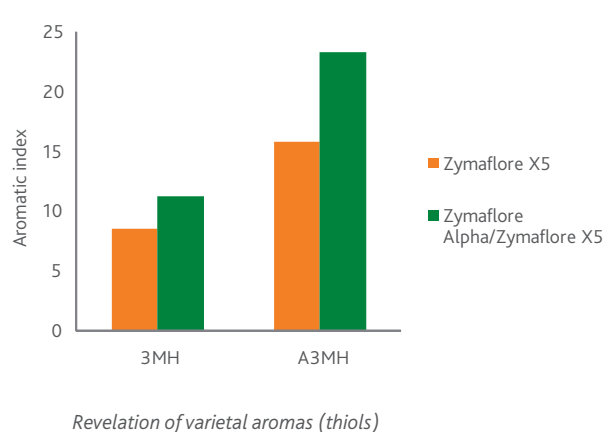
## EXPERIMENTAL RESULTS

Colombard, 2009

Alcohol: 12.5% vol, 100 NTU, fermentation temperature 16-20°C / 61-68°F.

Sequential association of yeasts: 30 g/hL (300ppm) **ZYMAFLORE Alpha** <sup>TD n. Sacch</sup> / 20 g/hL (200ppm) X5 added 24hrs afterwards.

Average fermentation: 15 days/ Average volatile acidity: 0.17 g/L H<sub>2</sub>SO<sub>4</sub>



## PROTOCOL FOR USE

### Sequential association of yeasts

#### Step 1 : ZYMAFLORE Alpha <sup>TD n. Sacch</sup>

Important : rehydrate **ZYMAFLORE Alpha** <sup>TD n. Sacch</sup> in water at 25-30 °C / 77-86°F. Follow the instructions on the yeast packet.

#### Step 2 : *S. cerevisiae*

- Dry wines:

Add 30 g/hL (300 ppm) of **ZYMAFLORE Alpha** <sup>TD n. Sacch</sup> to the must, then **24-72 hrs afterwards**, add 20 g/hL (200 ppm) de *S. cerevisiae* (ZYMAFLORE FX10®, ZYMAFLORE RX60®, ZYMAFLORE X16®, ZYMAFLORE X5®...).

- Sweet wines:

Add 40 g/hL (400 ppm) of **ZYMAFLORE Alpha** <sup>TD n. Sacch</sup> to the must, then **5-10 hrs afterwards**, add 10 g/hL (100 ppm) of *S. cerevisiae* (ZYMAFLORE ST®...).

## IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C / 20°F between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.

## 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.

