

ZYMAFLORE VL1

Yeast for white wines with high aromatic elegance,
revealing terpene-type aromas

SPECIFICATIONS

ZYMAFLORE VL1 is a strain from a « terroir » selection. Pof(-) strain (phenol off flavours) allowing very clean wines with a **highly elegant** aromatic profile to be obtained. Ideal for **grand Chardonnays**. Also presents an excellent capacity for revealing **terpene-type varietal aromas** (Muscat, Riesling, Gewürztraminer, etc.), thanks to its enzymatic profile which is specific to these precursors. Perfectly suitable for generating varietal and elegant white wines (Super Premium, Ultra Premium).

ENOLOGICAL PROPERTIES

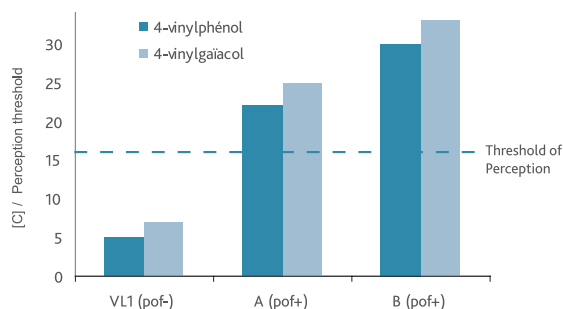
Fermentation characteristics :

- Tolerance to alcohol: up to 15 % vol.
- Fermentation temperature range: 16 - 20°C.
- High nitrogen requirements.
- Low production of volatile acidity and H₂S.
- Low foam production.

Aromatic characteristics :

- Pof(-) strain: does not contain cinnamate decarboxylase, which is responsible for the formation of vinyl-phenols, aroma « maskers » or responsible for "heavy" notes, such as «*pharmaceutical, gouache*» (particularly in the case of Botrytised harvests)
- High capacity for revealing terpene-type varietal aroma precursors (β -glucosidase activity).
- Very good aptitude for maturing on lees.

EXPERIMENTAL RESULTS



Production of vinyl-phenols by
different yeasts



LAFFORT

l'œnologie par nature

PROTOCOL FOR USE

ŒNOLOGICAL 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.

