

# ZYMAFLORE VL2

Yeast particularly adapted to vinification in barrels, for white wines which are round on the palate, and which demonstrate varietal specificity

## SPECIFICATIONS

**ZYMAFLORE VL2** is a strain for the production of complex white wines, which are **round** on the palate (polysaccharide production), while enhancing grape varietal and « terroir » (Chardonnay, Sémillon, Viognier) characters. Pof(-) strain, phenol off flavour, allowing wines with a delicate clean profile to be obtained. Perfectly suitable for **barrel** vinification and for producing **varietal, elegant** white wines (Super Premium, Ultra Premium).

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

## GENOLOGICAL PROPERTIES

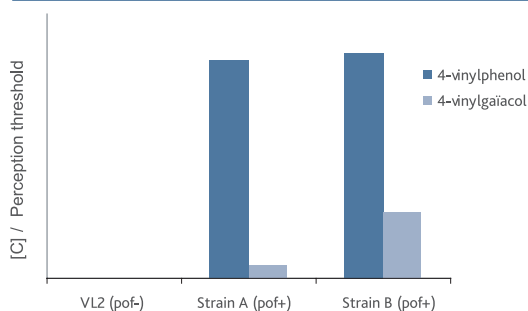
*Fermentation characteristics :*

- Tolerance to alcohol: up to 15 % vol.
- Wide fermentation temperature range: 14 - 20°C
- Low nitrogen requirements
- Low production of volatile acidity and H<sub>2</sub>S.

*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»
- Significant polysaccharide production, guaranteeing suppleness and volume on the palate.
- Good aptitude for maturing on lees.

## EXPERIMENTAL RESULTS

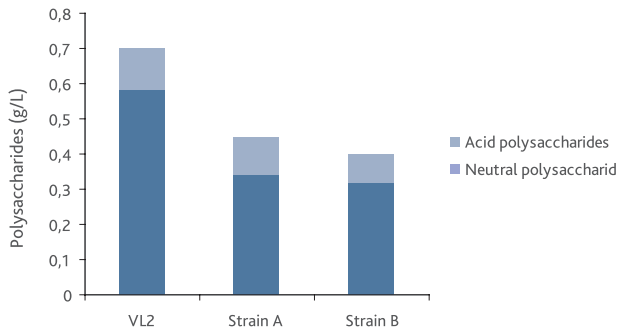


- Trial on Chardonnay.



**LAFFORT**

*l'œnologie par nature*



Polysaccharide production (g/L)

Trial on Chardonnay, Lafazym CL clarification 0,75g/hL, turbidity 150 NTU, T° fermentation 16-20°C.

## PROTOCOL FOR USE

### ENOLOGICAL 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.

