
ZYMAFLORE VL3

Yeast known for revealing thiol-type varietal aromas (Sauvignon blanc)

SPECIFICATIONS

ZYMAFLORE VL3 is a strain with an excellent capacity for revealing *thiol-type varietal aromas* (Sauvignon blanc, Colombard, Petit Manseng, for example). Perfectly suited to producing varietal and *elegant* white wines (Super Premium, Ultra Premium).

This strain is derived from fundamental research made by Bordeaux University on the identification of molecules responsible for the Sauvignon blanc aroma.

CENOLOGICAL PROPERTIES

Fermentation characteristics :

- Tolerance to alcohol: up to 14.5 % vol.
- High nitrogen requirements.
- Large fermentation temperature range: 15 - 21°C.
- Low production of volatile acidity.

Aromatic characteristics :

- High capacity for revealing thiol-type varietal aroma precursors: 4MMP (boxwood, broom), 3MH (citrus), 3MHA (passion fruit).
- Good aptitude for maturing on lees.
- Mouthfeel improvement

EXPERIMENTAL RESULTS

Trial at LAFFORT experimental centre, Bordeaux region

Sauvignon blanc, 2005

Potential alcohol: 13 %vol, 40 NTU, fermentation temperature 16°C, nitrogen correction to 180mg/L

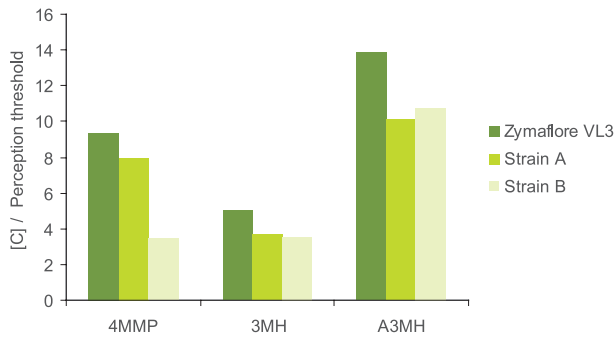
Yeast addition at 20g/hL, positive implantation controls (DNA).

Fermentation in 10 days, Volatile Acidity 0.19 g/L H₂SO₄ on average



LAFFORT

l'œnologie par nature



Revelation of varietal aromas (thiols) by different yeasts

4MMP: Boxwood = broom.

3MH: Citrus.

A3MH: Exotic fruit.

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.

