
ZYMAFLORE X16

Yeast for modern aromatic white wines with high production of fermentative aromas

DESCRIPTION

Strain derived from breeding, combining an excellent production of **fermentative** esters (white peach, yellow fruit), while retaining a **sharp, clean** aromatic profile ((-) pof character) and fermentation security even under difficult conditions: low turbidity, low temperature. Perfectly adapted for the elaboration of modern white wines (Popular Premium, Premium), from aromatically « neutral » grape varieties or with a high wine yield.

OENOLOGICAL PROPERTIES

Fermentative characteristics :

- Particularly rapid fermentation kinetics
- Tolerance to alcohol: up to 16% vol.
- Tolerance to low fermentation temperatures: from 12°C*
- Low nitrogen requirements
- Tolerance to low turbidity
- Low production of volatile acidity and H₂S

Aromatic characteristics :

Aromatically intense and clean profile:

- (-) pof strain: does not possess cinnamate decarboxylase, which is responsible for the formation of vinyl-phenols, aroma « maskers » or responsible for heavy notes, such as 'pharmaceutical'
- Very high fermentative aroma production (white peach, white flowers, yellow fruit)

* It is of course possible to add yeast at 8-10°C after settling; it is essential that the yeast is acclimatised to the temperature by consecutive addition of must.

EXPERIMENTAL RESULTS

- Chardonnay, 2006, Bourgogne

PAC (probable alcohol content): 13%vol, Fermentation temperature: 16°C, nitrogen correction at 180mg/L

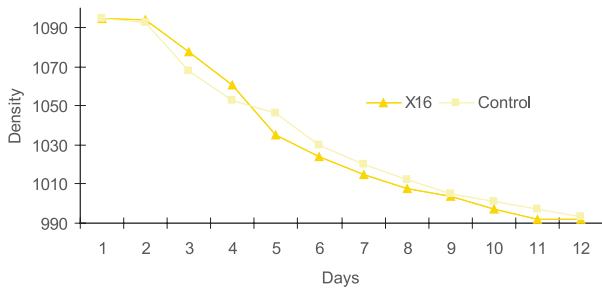
Yeast addition at 20g/hL, positive implantation control for X16, contaminated for the control.

Fermentation in 10 days, Volatile Acidity 0,14 g/L H₂SO₄

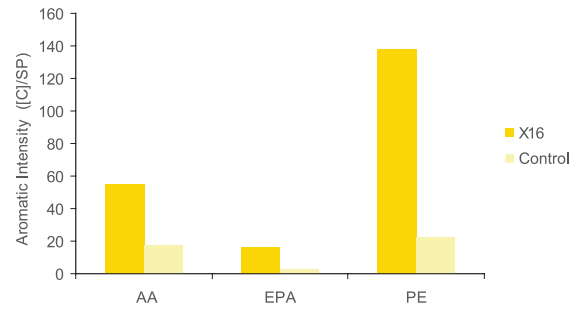


LAFFORT

l'œnologie par nature



Fermentation kinetics



Measured fermentative aromas (mg/L) (fruity, floral aroma)

AA : amyl acetate - EPA : ethyl phenyl acetate

PE : phenylethylalcohol

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Please refer to the Technical Booklet « good alcohol 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.
- 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 particularly difficult fermentation conditions (very low temperature, highly clarified must, very high PAC) and/or to optimise the yeast's aromatic performances, use 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

