Fermentis by Lesaffre

ACTIVE DRY YEAST

SafŒno™ UCLM S325

FOR OPTIMAL VARIETAL EXPRESSION AND SWEET WINES

Ingredients:

Yeast (*Saccharomyces cerevisiae**), Emulsifier: Sorbitan monostearate (E/INS 491)

** According to « Revisiting the taxonomic synonyms and populations of Saccharomyces cerevisiae – Phylogeny, Phenotypes, Ecology and Domestication. » Pontes A., Hutzler M., Brito P.H. and Sampaio J.P., 2020 and « Genome Diversity and Evolution in the Budding Yeasts (Saccharomycotina). Genetics. » Dujon B.A., Louis E.J., 2017 ; 206(2):717 - 750.*

Origin:

SafŒno™ UCLM S325 was selected by the Castilla La Mancha University for its ability to reinforce the mouthfeel of white wines while optimizing the expression of their varietal character.

Œnological characteristics:

Fermentation abilities:

- Good implantation ability thanks to its Killer phenotype
- **Short lag phase but slow fermentation kinetics that can increase in good fermentation condition/nutrition**
- Maximum alcohol tolerance: up to 13% v/v
- Recommended range of fermentation temperature: 17-30 °C (62.6-86°F)
- **High nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L) ≥ 0.9**

Metabolic characteristics:

- **High glycerol production: up to 10 g/L**
- Low production of volatile acidity and acetaldehyde
- **Medium-low production of SO_2**
- ß-glycosidase activity increasing the aromatic potential of terpenic and norisoprenoids varieties

Suggestions of use:

For aromatic grape varieties, especially the terpenic ones:

Its ß-glycosidase activity enables the release of terpenes and C13-norisoprenoids citrus and floral aromas from varieties such as Malvasia, Muscat, Alvarinho, Loureiro, Riesling, Viognier, Gewürztraminer and Pinot Gris. SafŒno™ UCLM S325 also gives very good results on other aromatic grape varieties such as Sauvignon Blanc.

For sweet wines:

Above 13% v/v, **SafŒno™ UCLM S325** metabolism may be disturbed. It is thus very well adapted for the production of sweet wines. For wines above that alcohol potential, adequate nutrition and/or associating **SafŒno™ UCLM S325** with SafŒno™ BC S103 may be beneficial to keep the aromatic potential of the variety while completing the fermentation.

To enhance roundness on light white wines:

With its high glycerol production this strain brings sweetness to light and low aromatic varieties (Airen, Trebbiano, Chardonnay).

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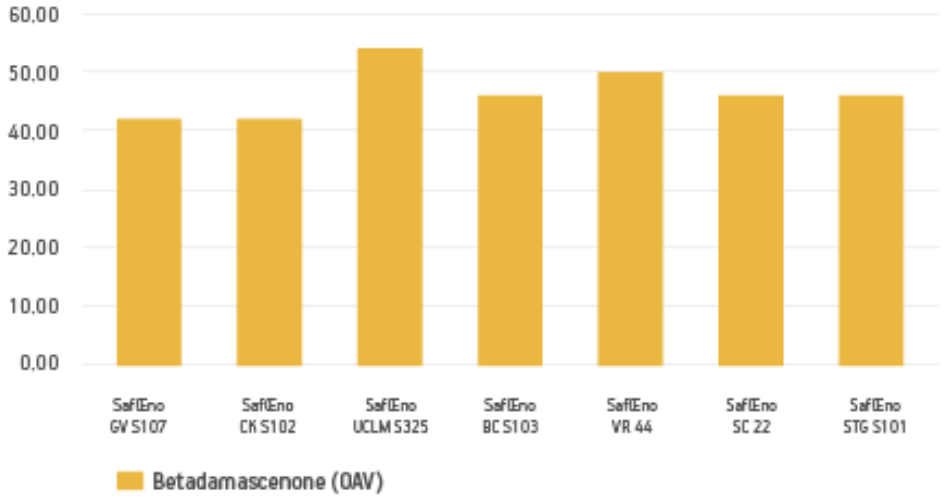
Aromatic and Sensory Analysis:

BETADAMASCENONE RELEASES



Chardonnay – France 2016

Must parameters

Sugars (g/L)	207
pH	3,45
Total acidity (g/L)	3,22
Malic acid (g/L)	3,7
Volatile Acidity (g/L)	0
Free SO_2 (mg/L)	0
Total SO_2 (mg/L	24
YAN (mg/L)	165

Initial turbidity adjustment to 150 NTU
5mg/L pulse of oxygen at the maximum speed (S_{max})
Adjustment of YAN to YAN/ S_{max} 1 at 35% of the fermentation advancement
Fermentation temperature between 14 and 18°C (57 to 64°F)

Direction of use:

- Gently pour the desired quantity of yeast in 10 times its weight of tap water at 30-35°C (86-95°F) in a wide vessel. Pay attention to cover all the water surface area by creating a thin layer of yeast.
- Leave to rest for 20 minutes.
- Gently stir to complete yeast rehydration while avoiding the formation of clumps prior acclimatization.
- Double progressively the volume of the yeast suspension by adding must from the tank while stirring the mix so that the temperature of the yeast starter decreases and yeast activation starts.
- Leave to rest for 10 minutes.
- Homogenize and incorporate the yeast starter in the fermentation tank during a pumping over with aeration.

Dosage: **Still white wines:** 20 g/hL to 30g/hL (1.67 to 3.34 lb/1000 gal)

In case of musts with a high alcohol potential degree (> 13 % v/v): 20g/hL SafŒno™ UCLM S325 then 20g/hL of SafŒno™ BC S103 at mid fermentation (with a preliminary acclimatization).

Packaging:

Cardboard box of 20 vacuum-packed sachets of 500g/1.1 lb each (Full box net weight: 10 kg/22.05 lb)
Cardboard box of 1 vacuum-packed 10kg/22.05 lb (Full box net weight: 10kg/22.05 lb)

Storage and compliance:

The product must be stored and transported in dry conditions and protected from direct sunlight. For less than 6 months, the product can be stored/transported at ambient temperature below 25°C (77°F) without affecting its performances. Peaks up to 40°C (104°F) are allowed for a limited period of time (less than 5 days). Fermentis® recommends a long-term storage at a controlled temperature (below 15°C/59°F), once the product arrives to the final destination. Fermentis® guarantees the product complies with OIV specifications until its Best Before End Date in the storage conditions mentioned above. The product is also authorized as per TTB.

Each Fermentis® yeast is developed under a specific production process and benefits from the know-how of the Lesaffre group. This guarantees the highest microbiological purity and maximum fermentation activity.

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