

ACTIVE  
DRY YEAST

# SafEno™ UCLM S377

## FOR LONG AGEING AND FRUITY RED 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:

**SafEno™ UCLM S377** was selected by the Castilla La Mancha University for its ability to produce very structured and smooth long ageing red wines.

### Enological characteristics:

#### Fermentation abilities:

- Killer factor: sensitive but good implantation ability
- **Short lag phase but slow fermentation kinetics**
- Maximum ethanol tolerance: 14.5 % v/v, higher with very good fermentation conditions
- Recommended range of fermentation temperature: 17-30 °C (62.6-86°F). This strain is sensitive to brutal temperature changes, it requires regular fermentation conditions.
- **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<sub>2</sub>** and medium combination
- **High polyphenol extraction favoring with good tannic intensity**
- Medium higher alcohols and esters production

### Suggestions of use:

#### • For long maceration premium red wines:

**SafEno™ UCLM S377** gives excellent results for full-bodied but well-balanced wines. Its slow fermentation kinetic is very convenient for wines incurring a fermentation maceration of over 10 days allowing the winemaker to elaborate finely structured wines. Indeed, during the fermentation the progressive alcohol production is favorable to a good polyphenolic extraction.

Wines produced present an excellent ageing capacity (Tempranillo de Crianza, Cabernet Sauvignon, Syrah, Zinfandel) and have an important volume thanks to **SafEno™ UCLM S377**'s high glycerol production.

#### • For Mediterranean style varieties:

**SafEno™ UCLM S377** was selected for its respect of the terroir and varietal character. It allows increasing varietal characteristics of Syrah, Mourvèdre, Tempranillo and Grenache, and other Mediterranean varieties.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



## 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 red wines:** 20 g/hL to 30g/hL (1.67 to 2.5 lb/1000 gal)

## 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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