

SAFCENO TM HOME RANGE		WINE STYLE						FERMENTATION PARAMETERS & METABOLISM		
	YEAST STRAIN	APPLICATION	RECOMMENDED USAGE	BEST SUITED FOR	AROMAS	ROUNDNESS	STRUCTURE	RECOMMENDED TEMPERATURE RANGE	NITROGEN REQUIREMENT (min recommended, range in ppm) Ratio YAN/Sugar (mg/g)	KINETICS
BC S103	<i>S. cerevisiae</i>		Adapted to a wide range of conditions, this multipurpose solution is a go-to for all type of wines. It is ideal for winemakers seeking versatility over a specific variety or style.	Fermentations in extreme conditions (red, rosé, white and sparkling), as well as fruit wines.	Medium intensity. Promotion of fruits complexity at low temperature.	Low	Low (reds)	Wide range 10–30°C (50–86°F)	Very low (160–180 ppm) Ratio: 0.7–0.8	Very fast
HD S135	Hybrid : <i>S.cerevisiae</i> x <i>S. bayanus</i>		This hybrid strain produces strong, aromatic red wines with grape varieties including but not limited to Merlot, Syrah, Tempranillo, Sangiovese, and Grenache.	Full bodied, fruity and smooth red wines.	High intensity. Red and black ripe fruits	High	Medium-high	14–30°C (57–86°F)	Low (160–220 ppm) Ratio: 0.7–0.8	Fast
FV 19	<i>S. cerevisiae</i>		This yeast produces velvety, red wines with strong, fruity fermentative aromas, ranging from red fruits (such as cherry and pomegranate) to black fruits (blackcurrant).	Elegant and smooth reds, in particular Cabernet Sauvignon.	High intensity. Red fruits (cherry, pomegranate) to black fruits (blackcurrant)	High	Medium-low	17–28°C (62–82°F)	Medium (180–220 ppm) Ratio: 0.8 – 0.9	Medium
CK S102	<i>S. cerevisiae</i>		Selected in the Val de Loire region of France, this yeast promotes thiol and terpene varieties, such as Sauvignon blanc. It also enhances neutral varieties like Ugni blanc by bringing out amylic notes.	White and rosé wines, aromatic varieties like Sauvignon blanc and Sémillon. Also works well on neutral varieties like Ugni blanc.	High intensity. Thiol and terpenic release (tropical, citrus) and good ester production	High	NA	Wide range 10–30°C (50–86°F)	High to optimize aromatic expression (>220 ppm) Ratio: >0.9	Very fast
EF 85	<i>S. cerevisiae</i>		Selected to cover the needs of Chardonnay, this yeast produces elegant white wines with complex aromas and balanced fruity notes. It is well-suited to difficult conditions thanks to its strong fermentation abilities.	Chardonnay and other neutral varieties, such as Grenache blanc and Ugni blanc, and aromatic varieties, including Muscat.	Medium- high intensity. Complex fruit aromas (stone fruits, tropical fruits)	Low	NA	Wide range 10–30°C (50–86°F)	Medium (180–220 ppm) Ratio: ≥0.8	Medium
SH 12	<i>S. cerevisiae</i>		This strain reveals the aromatic potential of thiol varieties, such as Sauvignon blanc, Colombard, Gros Manseng, Petit Manseng, and Syrah.	Fresh, fruity white and rosé wines, rich and complex in thiol and terpene aromas.	High intensity. Thiol release (citus, tropical, green) and high ethyl ester production (white and red fruits)	Low	NA	Wide range 10–30°C (50–86°F)	Low (160–220 ppm) Ratio: 0.7–0.8	Medium