



# SafEno™ HD T18



ACTIVE  
DRY YEAST

## FOR ELEGANT AND FRESH TERPENIC WHITE 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™ HD T18** is the result of a Lesaffre R&D yeast hybridization program. This work aimed to select a yeast strain particularly suitable for the expression of varietal terpenic aromas with a nice mouthfeel balance and clean fermentation profile.

### Enological characteristics:

#### Fermentation abilities:

- **Medium to high implantation ability thanks to its Killer phenotype**
- Low to medium lag phase with fast and regular kinetics
- Maximum ethanol tolerance: up to 15% v/v
- **Recommended range of fermentation temperature: 10-30 °C (50-86°F)**
- Low nitrogen requirements: Ratio  $\frac{\text{YAN (mg/L)}}{\text{Sugars (g/L)}} \geq 0.7-0.8$

#### Metabolic characteristics:

- Low malic acid consumption and high acidity maintenance
- Low volatile acidity production
- Low to medium H<sub>2</sub>S and SO<sub>2</sub> production
- Favors high terpenol and β-damascenone release
- Medium balanced production of ethyl and acetate esters

### Suggestions of use:

#### For fresh and complex terpenic white wines:

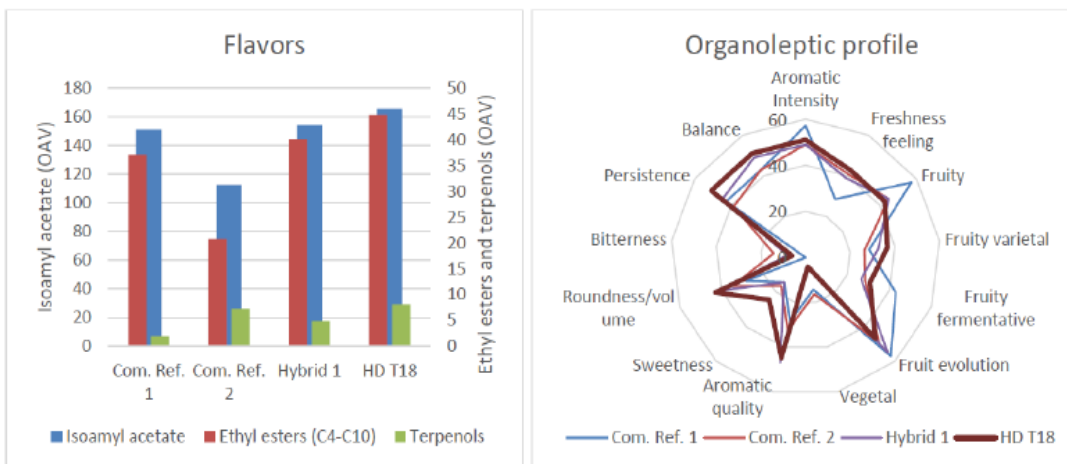
**SafEno™ HD T18** enhances the aromatic potential of terpenic varieties such as Muscat, Viognier, Gewürztraminer, Riesling, Pinot Gris... thanks to terpenols and β-damascenone release supported by a balanced production of acetate and ethyl esters which strengthens the complexity of wines. It particularly highlights fresh floral and citrus notes.

Its clean fermentation profile towards undesirable metabolites combined with its aromatic properties gives to the winemaker a tool to elaborate fresh varietal and complex white wines.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION

## Aromatic and sensory analysis:



Viognier, Languedoc Roussillon, 12.6% v/v, Adjustment with DAP from YAN/S 0.4 to 0.9 and adjustment of turbidity from 2 to 100 NTU plus 10g/hl SpringCell™ at yeast inoculation, fermentation temperature 17-19°C (62.6-66.2 °F).  
7 professional tasters.  
OAV: Odor Active Value (Concentration/Perception threshold).

**Direction of use:** The Lesaffre know-how and continuous yeast production process improvement generates an exceptional quality of dry yeasts able to resist to a very wide range of uses, including by-passing acclimatization, cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile. Winemakers can choose to use our E2U™ yeast with the process that best fits their needs:



**Direct inoculation:** Inoculate the desired quantity of yeast directly into the must in the fermentation tank, taking care to homogenize the entire volume. In white or rosé wines, ideally sprinkle directly the yeast into the fermentation tank during the filling (after settling) to ensure a good homogenization. Alternatively pour the desired quantity of yeast on the surface of at least 10 times their weight of must. Gently stir to avoid lumps. Immediately transfer into the tank and homogenize the entire volume.

**With prior rehydration and potential acclimatization:** Gently pour the desired quantity of yeast in 10 times their weight of tap water at 15-37°C (59-98.6°F). Gently stir to avoid the formation of lumps. Leave it to rest for 20 minutes and incorporate the yeast starter to the fermentation tank with homogenization. Following the rehydration, it is possible to continue with an acclimatization by incorporating to the yeast starter 1/2 of a volume of must and leave it to rest for 10 minutes. Repeat the operation until the temperature difference between the fermentation tank and the yeast starter culture is less than 10°C (50°F).

**Dosage:** Still white wines: 20 g/hL (1.67 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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