Fermentis by Lesaffre

E2U EASY TO USE by Fermentis

SafŒno™ HD S62

ACTIVE DRY YEAST

FOR DEEPLY COLORED AND STRUCTURED 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:

SafŒno™ HD S62 is the result of the hybridization of two Lesaffre strains with the aim to combine their best characteristics towards a high polyphenol extraction and stabilization and resistance to difficult fermentation conditions for long ageing premium red wines.

Œnological characteristics:

Fermentation abilities:

- **Killer factor: sensitive but good implantation ability at temperature >17°C (62.2°F)**
- Fast fermentation kinetics
- Maximum ethanol tolerance: up to 15% v/v
- **Recommended range of fermentation temperature: 14-30°C (57.2-86°F)**
- Low nitrogen requirements: Ratio $\frac{\text{YAN (mg/L)}}{\text{Sugars (g/L)}} \geq 0.7\text{-}0.8$

Metabolic characteristics:

- Medium-high malic acid consumption
- Low to no SO_2 production
- Enhancing polyphenol extraction with very good color stabilization and tannins reactivity
- Medium production of higher alcohols and esters, especially ethyl esters

Suggestions of use:

For long ageing premium red wines:

By enhancing high polyphenols (anthocyanins and tannins) extraction during alcoholic fermentation, **SafŒno™ HD S62** is particularly recommended for deeply colored and structured wines. This strain produces wines with stable color (showing more violet color tones) and well polymerized as well as very reactive tannins for very long ageing potential, especially in barrels. Its ability to consume high content of malic acid and to produce no or low SO_2 can be crucial to perform the malolactic fermentation without problems in non-favorable conditions (high polyphenol contents).

For varietal respect:

SafŒno™ HD S62 is characterized by a medium production of higher alcohols and esters while increasing the final aromatic intensity on fresh fruits (especially on young wines). This strain will also help to produce very elegant and intense red wines in respect of the varietal characteristics of grape varieties such as Premium Cabernet Sauvignon, Merlot, Tempranillo, Malbec, Sangiovese, Grenache...

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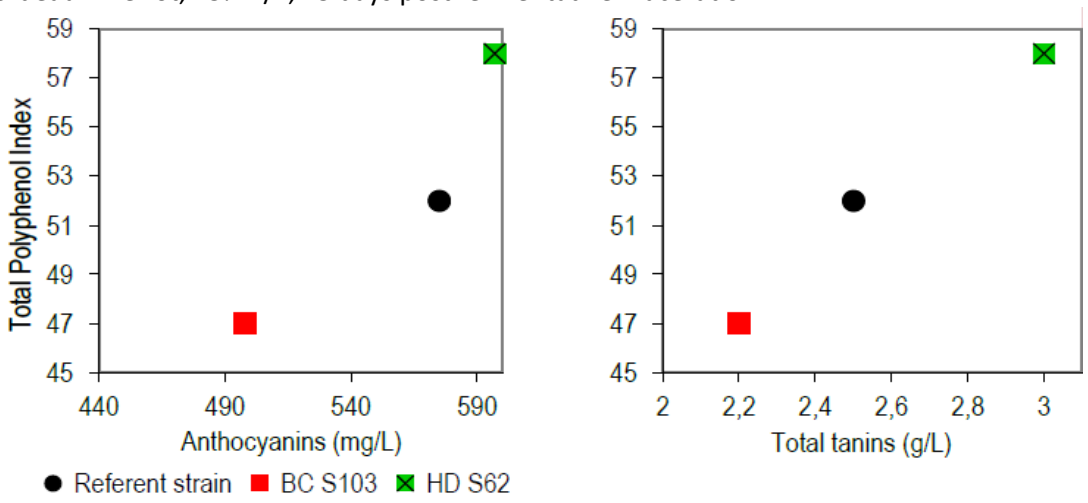
Aromatic and sensory analysis:

Bordeaux Merlot, 15% v/v, 15 days post fermentative maceration.



SafŒno™ HD S62 has especially been selected for its ability to strongly favor polyphenol extraction.

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 red 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.

The information provided by Fermentis® is for informational purposes to the attention of professionals only. We make no representation or warranty of any kind, express or implied, regarding the information: regulatory and intellectual property requirements (including product use and claims) shall be reviewed locally for their particular purposes.

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