

selected from nature

CSM

Saccharomyces cerevisiae cerevisiae



To reduce herbaceous character in under ripe fruit



For more than 25 years, Lallemand has been selecting the best winemaking yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemand to develop a new production process for these natural yeasts – the YSEO® process – which optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavours. YSEO® yeasts are 100% natural and non-GMO.

APPLICATIONS

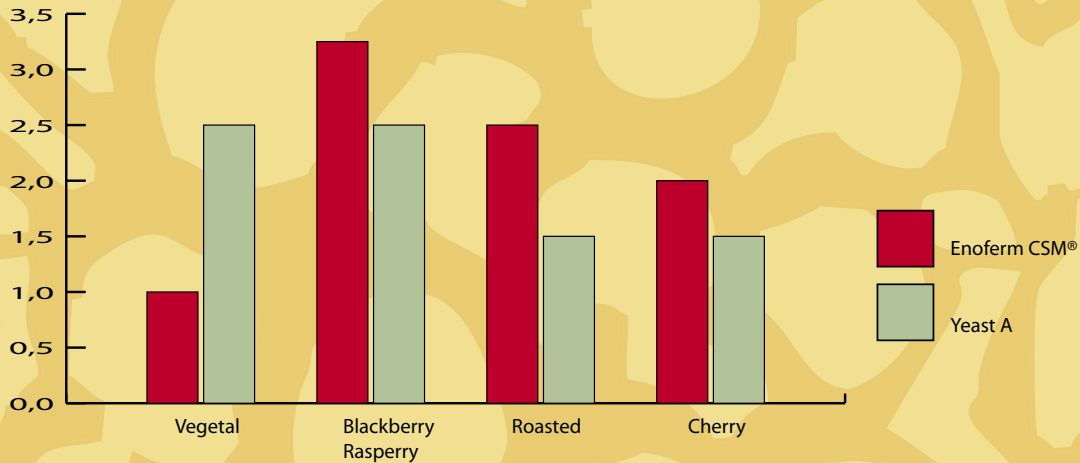
Enoferm CSM® was selected by the Institut Technique de la Vigne et du Vin (ITV) of Bordeaux in cooperation with the Conseil Interprofessionnel du Vin de Bordeaux for Cabernet-Sauvignon, Cabernet Franc and Merlot. YSEO Enoferm CSM® requires high levels of nutrients. It favors color and phenolic extraction, is red fruit driven, reduces vegetal aromas and adds complexity along with balanced, round mouthfeel.

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Competitive factor
- Tolerance to alcohol: up to 14%
- Moderate fermentation rate follows a rapid start
- Optimum temperature range: 15 to 32°C
- High nitrogen demand but does not significantly respond to oxygen additions
- Normal production of volatile acidity
- Low SO₂ and no H₂S production provided an adequate balance of nutrients are available
- Low malic acid consumption
- Moderate foam formation

ENO FER M[®]

SENSORY EFFECT IN CABERNET SAUVIGNON



DOSAGE

Red winemaking: 25 to 40g/hL

INSTRUCTIONS FOR USE

- 1° Rehydrate in 10 times its weight of water (temperature between 35 and 40°C).
- 2° Dissolve carefully by gentle stirring and wait for 20 minutes.
- 3° Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be over 10°C (if any doubt, please contact your supplier or Lallemmand).
- 4° The total rehydration duration should never exceed 45 minutes.
- 5° It is essential to rehydrate the yeast in a clean container.
- 6° The rehydration in must is not advisable.

Selected
and
produced by

LALLEMAND

Natural solutions that add value to the world of winemaking

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