

Germany, Danstar Selection

UVAFERM 228

Saccharomyces cerevisiae
var. cerevisiae

- ☞ Enhance varietal aromas
- ☞ β -glucosidase activity
- ☞ Good mouthfeel

UVAFERM 228 (Steinberger strain) was selected in Germany by Danstar for its good fermentative aptitude at low temperatures. With an appropriate nutrient supplementation UVAFERM 228 is able to produce a good quantity of fermentative aromas and thanks to its β -glucosidase activity is particularly indicated for grapes rich in terpenes, increasing wine bouquet intensity and complexity. The polysaccharides released during fermentation contribute to increase the mouthfeel.

MICROBIOLOGY AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae*, *var. cerevisiae*
- Neutral to the competitive factor K2
- Tolerance to alcohol: up to 14 % of alcohol
- Quite short lag phase
- Good fermentation rate
- Optimum fermentation temperature above 15°
- Good fermentative performance at lower temperature (min 12°C) increasing the inoculation dose and with an appropriate nitrogen supplementation
- requirement for nitrogen depending on must clarity: good response on higher availability of nitrogen on aromatic intensity
- β -glucosidase activity :allows release of terpenols by hydrolysis of glucosides
- Good glycerol production
- Good polysaccharide production
- Low acetaldehyde production
- Low SO₂ production
- H₂S production depends on the nitrogenous nutrition
- Low foam production

ORGANOLEPTIC CHARACTERISTICS

- production of fermentative aromas with an appropriate nutrient supplementation
- enhance terpenic profile on aromatic grapes
- excellent mouthfeel

APPLICATIONS

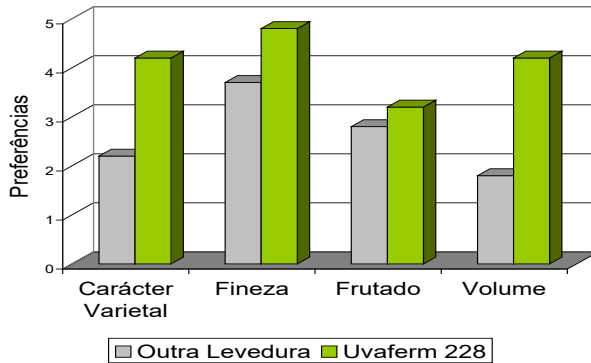
- production of varietal white wines
- fermentation at low temperature of white musts coming from neutral grape varieties
- sparkling and "frizzanti" wines

GRAPE VARIETY AFFINITY

Inzolia, Müller-Thurgau, Moscato, Traminer, Garganega, Trebbiano Riesling, Prosecco, Chardonnay, Verdicchio, Fiano, Albariño, Godello, Moscatel, Malvasia, Verdejo, Sauvignon blanc

AROMATIC COMPLEXITY

Perfil sensorial de vino varietal Müller- Thurgau, Italy



DOSAGE AND USAGE

White winemaking
Sparkling winemaking

20 to 30 g/hl
30 to 40 g/hl

*Notes : dosage range is based on the must sugar content and sanitary state of the grapes and winery.
For sparkling winemaking consult your distributor regarding the optimal protocol to be applied for acclimatation.*

Rehydration and inoculum

- rehydrate in 10 times its weight of water at 37°C, lightly stirring
- let stand for 15 minutes then stir
- wait 15 minutes, stir again to homogenize, add to the must at the beginning of tank filling

ADVICE FOR USE

- THE TOTAL REHYDRATION DURATION SHOULD NEVER EXCEED 45 MINUTES
- 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 LALLEMAND)
- IT IS ESSENTIAL TO REHYDRATE THE YEAST IN A CLEAN CONTAINER.
- THE REHYDRATION IN MUST IS NOT ADVISABLE.

PACKAGING AND STORAGE

500g vacuum packs in a 10 Kg box, 10 kg vacuum pack.

The product respects the qualitative standard in three years if kept un-opened in a cold storage room

kept un-opened at room temperature. The storage in a cold storage room extend the self-life
Storage above 35° C and/or in a humid environment or in contact with oxygen can reduce the efficacy

Product Conform to CEnology International Codex

Lallemand guarantees the quality of its products sold in their original packaging, used in conformity with the mentioned expiration date and the preserving conditions.

This document contains the very latest information we have on our products and this might evolve. This information does not constitute a contract.

DOSAGE AND USAGE

White, red and rosé winemaking

30 to 40 g/hl

Note : dosage range is based on the must sugar content and sanitary state of the grapes and winery.

Rehydration and inoculum

- rehydrate in 10 times its weight of water at 37°C, lightly stirring
- let stand for 15 minutes then stir
- wait 15 minutes, stir again to homogenize, add to the must at the beginning of tank filling

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