

UVAFERM PM

Saccharomyces cerevisiae var. bayanus

PM, selected in the Champagne region, France, has very good fermentation kinetics. PM is used to produce sparkling wine with elegant bouquet, fine and persistent perlage in both classic and Charmat methods. It is also very appreciated for the elaboration of white varietal wines respecting the original grape characteristics, makes a good match with oak.

MICROBIOLOGY AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae, var. bayanus*
- Positive to the competitive killer factor K2
- Alcohol tolerance: up to 15%
- Short lag phase
- High fermentation rate
- Recommended fermentation temperature range: 12 to 28°C
- Cryotolerant
- High production of glycerol
- Low acetaldehyde production
- Fine and persistent “perlage”
- Low requirement for nitrogen
- Low volatile acidity
- Low foam formation
- Low H₂S production depending on the nitrogen availability

ORGANOLEPTIC CHARACTERISTICS

- Respect of varietal aromas
- Production of aromas that match very well with oaky character: toasted bread, honey and dry fruits

APPLICATIONS

- Sparkling and fizzy wines, (classic and Charmat methods)
- Fermentation of varietal white must stemmed from ripened grapes
- fermentations led to low temperatures; allows to elaborate wines in cold region and to ferment cold-macerated must
- Good to restart stuck fermentation

GRAPE VARIETY AFFINITY

Albarino, Verdejo, Malvasia, Suvignon blanc, Chardonnay



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

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 Enology 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.

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