

uvaferm BDX[®]

Saccharomyces cerevisiae cerevisiae



The perfect fermenter



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

The Cabernet-Sauvignon, the Merlot and the Cabernet Franc are widely spread in the world nowadays. According to the soil, the output, the winemaker's personality and the type of winemaking, the wines made from these grape varieties will have different expressions. They however present dominating and specific characters such as pepper hints (pyrazine aromatic family) for the Cabernet Franc and Cabernet-Sauvignon and strawberry jam hints (furanols family) for the Merlot. To this is to be added a stronger tannic presence.

The uvaferm BDX[®] yeast, isolated in France, which qualities are recognized all around the world, respects these essential components of the Bordeaux grape variety, especially at the varietal aromas level.

Besides, the uvaferm BDX[®] yeast preserves the concentration in phenolic compounds in the wines and allows the winemaker to elaborate wines with strong colors and high total polyphenol levels.

Microbiological and œnological properties

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Sensitive to the competitive factor K2
- High tolerance to alcohol : up to 16%
- Average lag phase
- Moderate fermentation rate allowing long macerations
- Optimum temperature range: 18 to 30°C
- Average requirement in assimilable nitrogen
- Low β -glycosidase activity : limits the color losses
- Low production of volatile acidity: 0,20g/L eq (H₂SO₄)
- SO₂ production : between 20 mg and 30 mg/L
- Low foam formation
- Facilitates the malolactic fermentation

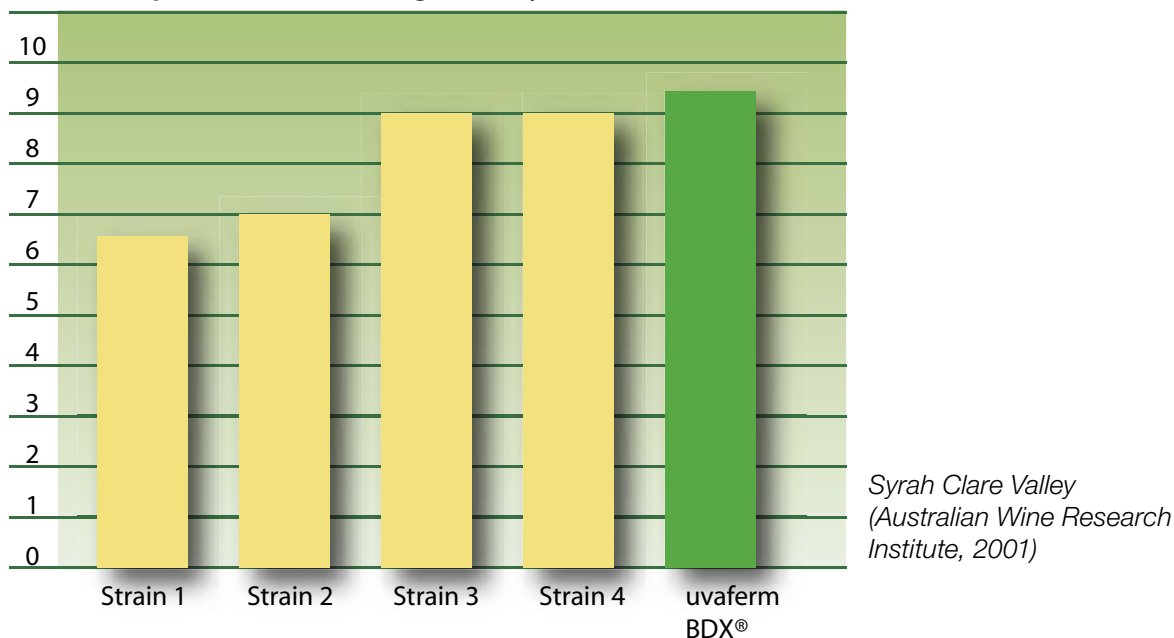
uvaferm[®]

Sensory profiles and color

Varieties	Countries	Sensory profiles
Cabernet-sauvignon	USA	Dry fruits, olives, round tannins
Merlot	USA	Ripe fruits, round tannins
Malbec	Argentine	Dry fruits, truffles

Sensory profiles of wines obtained with the uvaferm BDX® yeast in various wine-growing regions

Comparison of the coloring intensity of wines fermented



Dosage

Red winemaking: 20 to 40g/hL

Intructions 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 Lallemand).
- 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

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