

# uvaferm® BDX™



## ORIGIN AND APPLICATION

The **Uvaferm BDX™** yeast, isolated in France, with qualities that are recognized all around the world, respects these essential components of the Bordeaux grape variety, especially at the varietal aromas level. 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 Cabernet Franc and Cabernet Sauvignon and strawberry jam hints (furanols family) for Merlot.

In addition, the **Uvaferm BDX™** yeast preserves the phenolic compounds in the wines and allows the winemaker to elaborate wines with strong colors and high total polyphenol levels.



Lallemand has developed a unique yeast production process called YSEO® (Yeast Security and Sensory Optimization). This process increases fermentation reliability and security and ensures fewer organoleptic deviations, but not all yeast can be prepared by this process. The process (when compared to non YSEO®):

- Improves the yeast cells assimilation of essential micronutrients and vitamins.
- Improves the yeasts ability to implant in the must for a more reliable fermentation.
- Linked to a reduction in yeast stress thereby reducing H<sub>2</sub>S, VA and SO<sub>2</sub> production.
- Shorter lag phase.
- Improves the resistance and adaption of the yeast under difficult fermentation conditions.

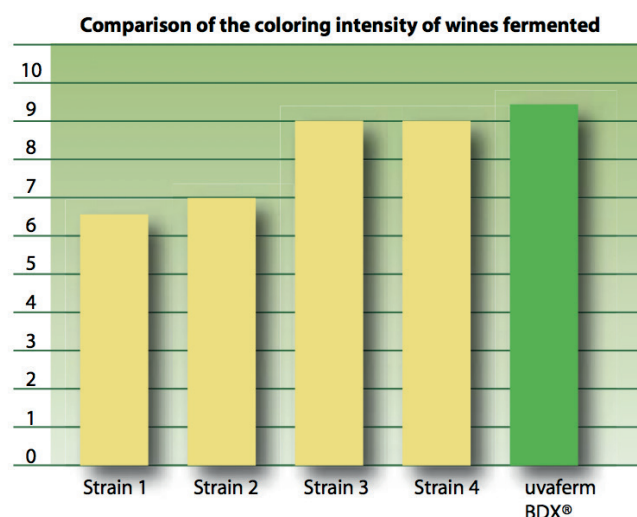
## MICROBIAL AND OENOLOGICAL PROPERTIES

- *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 (H<sub>2</sub>SO<sub>4</sub>)
- SO<sub>2</sub> production : between 20 mg and 30 mg/L
- Low foam formation
- Facilitates the malolactic fermentation

## SENSORY PROFILES AND COLOUR

Varieties	Countries	Sensory profiles
Cabernet Sauvignon	USA	Dry fruits, olives, round tannins
Merlot	USA	Ripe fruits, round tannins
Malbec	Argentina	Dry fruits, truffles

*Sensory profiles of wines obtained with the **Uvaferm BDX** yeast in various wine-growing regions*



*Shiraz, Clare Valley  
(The Australian Wine Research Institute, 2001)*

## INSTRUCTION FOR USE

### Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately  $5 \times 10^6$  viable cells/mL)
- 30g/hL of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

### Procedure for 1000L ferment.

- 1) Add 300g of Go-Ferm Protect Evolution™ to 5L of 40-43°C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C, sprinkle 250g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
- 5) Inoculate into the must.

### Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid K™** or **Fermaid O™**.

## PACKAGING AND STORAGE

- All Active Dried Yeast should be stored dry, between 4-12°C and the vacuum packaging should remain intact.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.

