

uvaferm VRB[®]

Saccharomyces cerevisiae cerevisiae



Balanced mouthfeel high alcohol reds



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

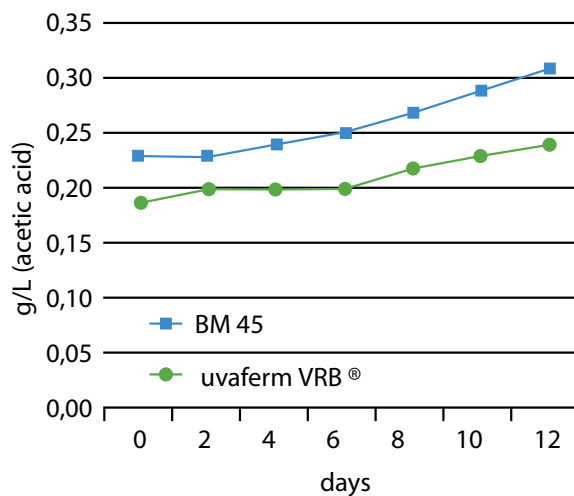
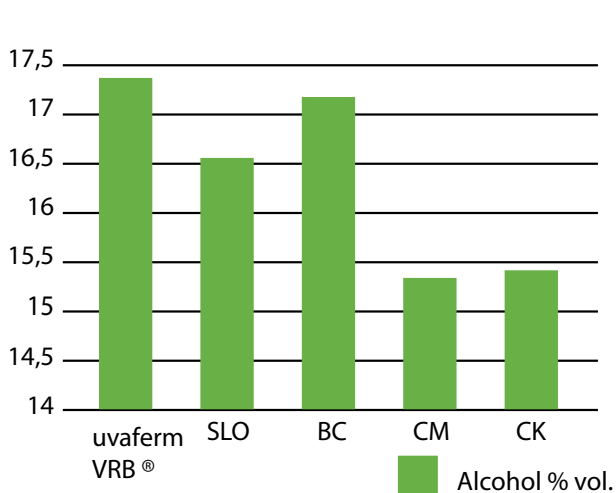
Uvaferm VRB[®] was selected by CIDA de Logroño, la Rioja with the result of a strain well-suited to soften the tannins and add exceptional flavor complexity with good mid-palate mouthfeel. The varietal characteristics and perception of esters are enhanced and the depth of flavor is often described as ripe fruit, jam, hazelnut and dried plums on the finish. Red wines fermented with uvaferm VRB[®] tend to have good color intensity and stability with good polyphenolic structure. This strain has a short lag phase and good fermentation rate with low V.A. production. With proper integrated nutrition, this strain has an alcohol tolerance of up to 17% alcohol over a wide temperature range. This strain softens high acid musts by partially metabolizing malic acid as well as facilitating malolactic fermentation.

Microbiological and oenological properties

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Neutral to competitive factor K2
- Tolerance to alcohol: 16 %
- Good implantation
- Short-medium lag phase
- Good fermentation rate
- Optimum temperature range: 15 to 30°C
- Medium nitrogen needs
- Good polysaccharide production
- Reduction of malic acid in case of high malic acid content in must
- Facilitates malolactic fermentation
- Low production of volatile acidity
- Low production of SO₂
- Low foam production

uvaferm[®]

High alcohol tolerance and low volatile acidity



High alcohol tolerance of uvaferm VRB® in a 284g of sugar per 1L of must (Mantova Italy, 2003)

Low production of volatile acidity in a Cabernet Sauvignon (University of Florence, 2001)

Dosage

Red winemaking: 25 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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