

# CEG

*Saccharomyces cerevisiae*

Uvaferm®

REFINED AND ELEGANT AROMAS

*For gentle fermentations Uvaferm CEG is normally used for high quality white wines but it can also be used to ferment rosé and red musts.*

## Applications

The Uvaferm CEG yeast was selected by Geisenheim Research Station in Germany for its ability to ferment slowly, giving consistent and clean fermentations with a high production of esters. Uvaferm CEG begins the fermentation slowly without causing an increase in the temperature

while developing secondary aromatics. The nutritional needs of the Uvaferm CEG are moderate and it will benefit from the use of nutrients such as GoFerm and Fermaid K. The nutrient additions help the Uvaferm CEG to express its positive aromatic and mouthfeel contribution

## Microbiological and oenological properties

- Sensitive to the competitive factor K2
- Alcohol tolerance to 14.5%
- Short lag time
- Moderate to slow fermentation rate
- Production of H<sub>2</sub>S is low when good fermentation practices and nutrient addition when needed
- Optimum fermentation temperature range between 12 and 18°C
- Medium requirement in assimilable nitrogen
- Good sedimentation after completion of fermentation, enabling a quick clarification of new wines
- Low foam production

## Dosage

Winemaking white, red and rosé	25 to 40 g/hL
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## How to use

Rehydrate CEG in 10 times its weight of water at 40°C. If using Go-Ferm, prepare Go-Ferm suspension in 20 times its weight of water at 42 °C prior to adding the active dried yeast. Let stand for at least 20 minutes then gently stir occasionally to break up any clumps. Add to the must.

- THE TOTAL REHYDRATION DURATION SHOULD NEVER EXCEED 45 MINUTES
- AVOID COLD SHOCKING THE YEAST. THE TEMPERATURE DROP BETWEEN THE MUST TO BE INOCULATED AND THE REHYDRATION MEDIUM SHOULD NEVER BE >10°C (if any doubt, please contact your supplier or Lallemand)
- IT IS ESSENTIAL TO REHYDRATE THE YEAST IN A CLEAN CONTAINER.
- INITIAL REHYDRATION IN MUST IS NOT ADVISABLE.

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