

uvaferm GHM[®]

Saccharomyces cerevisiae cerevisiae

A new yeast strain for aromatic white wines from cooler regions



For more than 25 years, Lallemant has been selecting the best winemaking yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemant 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 GHM[®] was selected by the Geisenheim Microbiology and Biochemistry Research Institute and Lallemant.

Numerous fermentation trials with Uvaferm GHM[®] in Riesling and other aromatic white varieties from cooler regions resulted in consistently harmonious and well-balanced wines, but also enhancing floral aromas, while avoiding strong ester production – even at lower fermentation temperatures.

Its main attributes consist of bringing harmony between the bouquet and the delicate fruit aromas, as well as an acidity that remains extremely refined.

Uvaferm GHM[®] yeast is also particularly well adapted for white wines destined for aging using extended lees contact.

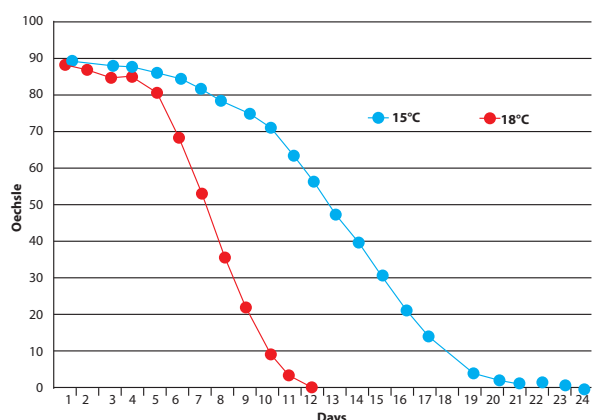
Microbiological and oenological properties

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Sensitive to the competitive factor
- Rapid start of fermentation
- Moderate fermentation rate
- Tolerance to alcohol: 14%
- Short lag phase
- Optimum temperature range: 16 to 20°C
- Medium nitrogen needs
- Low production of volatile acidity
- Very low SO₂ production
- Low foam production
- No hinder the malolactic fermentation
- The YSEO process shows a very strong positive effect on GHM's fermentation kinetics.

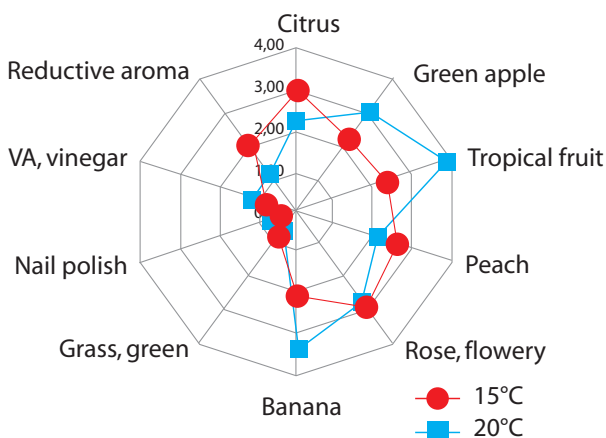


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Fermentation curves



Geisenheim trials with clarified silvaner juice with moderate nitrogen



Impact factors on fermentation flavour

Dosage

White winemaking: 20 to 40 g/hL

Instructions 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 Lallemant).
- 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

Natural solutions that add value to the world of winemaking

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