uvaferm 43®

Saccharomyces cerevisiae bayanus

The fructophilic yeast for restarting stuck ferments

YSEO® PROCESS
Yeast Security Optimization

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 43® yeast was selected by the InterRhone Laboratory for its exceptional ability to restart stuck fermentations.

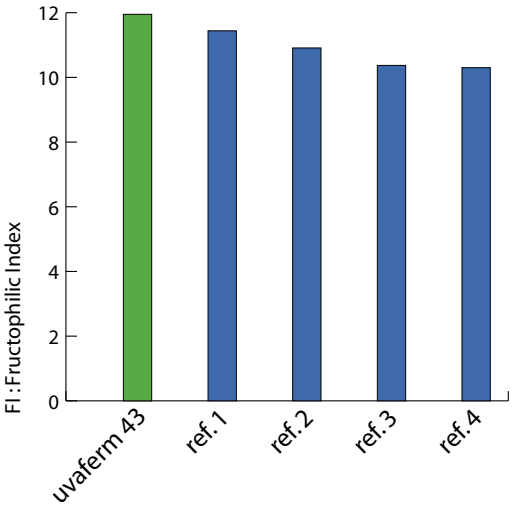
Uvaferm 43® was chosen from among 33 different isolates that were tested against each other and also the traditional yeast typically used to restart stuck fermentations. The stuck fermentations used in the selection process were from wines with high alcohols (14.3% with 21 g/L RS) and high free SO_2 (35 mg/L).

Recent trials validated uvaferm 43® yeast ability to more easily use fructose than other wine yeasts making it the preferered choice for rescuing stuck ferments with high fructose to glucose ratios.

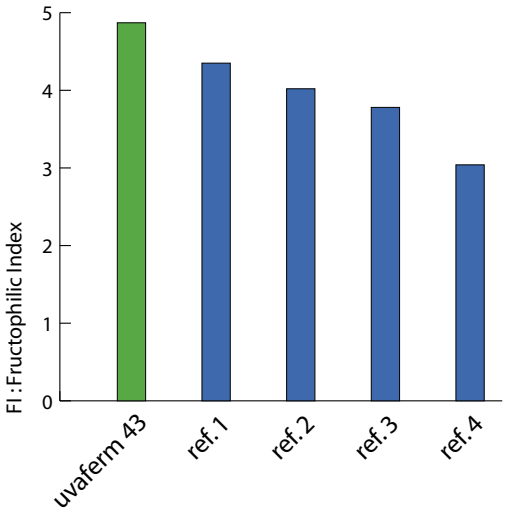
Microbiological and œnological properties

- *Saccharomyces cerevisiae* var. *bayanus*
- Competitive factor: active
- Excellent for restarting stuck ferments with high fructose/glucose ratio
- Uses fructose more readily than most wine yeasts
- Relatively low nitrogen demand
- Low volatile acidity production
- Low SO_2 and H_2S production
- High tolerance to alcohol: up to 16%
- Good fermentation rate
- Neutral sensory effect on the finished wine

Sensory profiles and color



Yeasts ability to consume fructose in a synthetic medium with glucose/fructose <1
GFR = 0,33 (260 g/L sugar :195 g/L of fructose and 65 g/L of glucose)



Yeasts ability to consume fructose in a synthetic medium with glucose/fructose =1
(260 g/L sugar :130 g/L of fructose and 130 g/L of glucose)

Dosage

Winemaking : 25 to 40 g/hL
Restart Stuck : 40 g/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.

uvaferm®

Selected and producted by LALLEMAND *Natural solutions that add value to the world of winemaking*

B.P. 59
31702 Blagnac CEDEX
tel : +33(0)5 62 74 55 55
fax : +33(0)5 62 74 55 00
www.lallemandwine.com

Distributor