

# eXence™

## uvaferm

### *Saccharomyces cerevisiae*

*Selected in collaboration with the institute  
for wine biotechnology (University of Stellenbosch)*

## **To reveal the varietal aroma of your white and rosé wines**



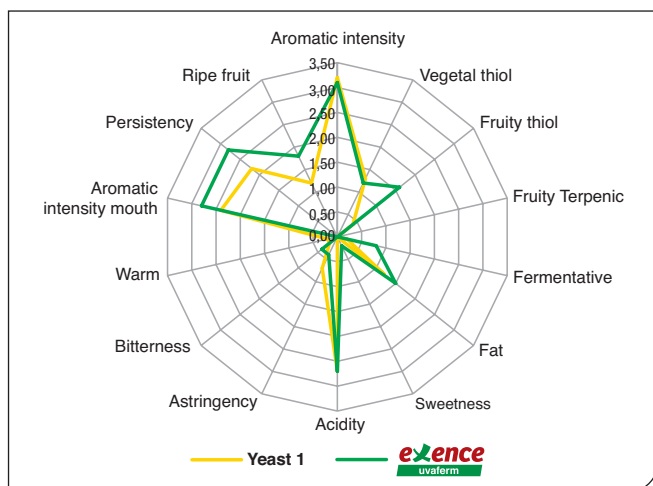
For more than 25 years, Lallemant has been selecting the best winemaking yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemant to develop a new production process for these natural yeasts – the YSEO® process – which optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavors. YSEO® yeasts are 100% natural and non-GMO.

## **Applications**

Uvaferm eXence™ comes from the natural crossing between 2 yeast strains, followed by mass meeting approach strategy and selective pressure with the objective to obtain an aromatic yeast strain adapted to reveal varietal aromas such as thiols during fermentation of white and rosé wines.

## **Microbiological and oenological properties**

- Pure culture of selected *Saccharomyces cerevisiae*
- Killer factor (which confer availability for good implantation)
- High alcohol tolerance (14.5 %)
- Low temperature tolerance >14°C
- Low volatile acidity production
- Low SO<sub>2</sub> production
- Low nitrogen requirement
- Steady fermentation kinetics
- High Aromatic potential: from 18 to 30% of esters increase
- Well adapted to high volatile thiols potential grapes

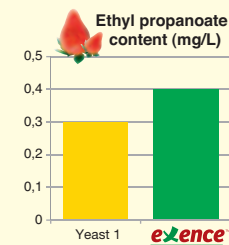
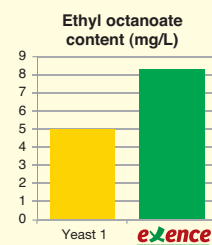
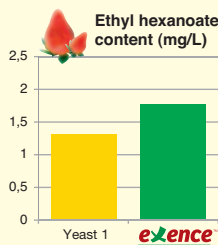
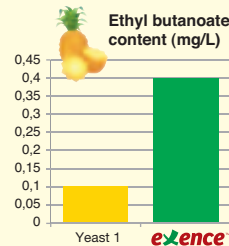
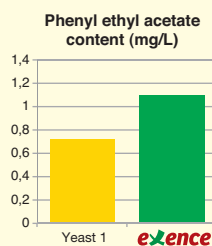
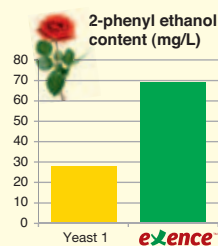


← **Colombard 2012**  
**Sensory profile (Professional panel)**  
High aromatic potential: for fruity thiols targeted, with mouthfeel and longer, better aromatic intensity.

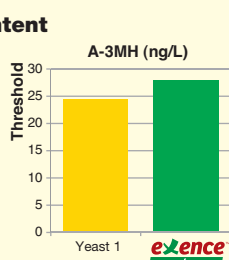
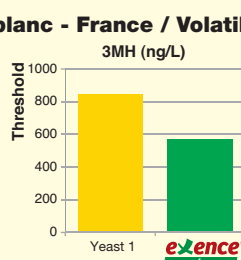
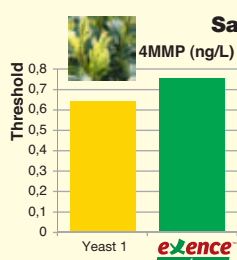
**LALLEMAND**

## Sensory impact

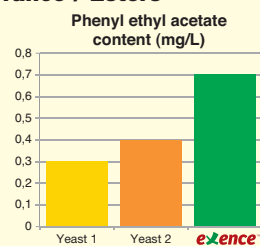
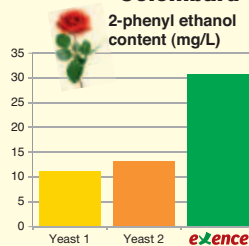
### Sauvignon blanc - France / Esters : Strong expression of fruity notes, floral, high aromatic intensity



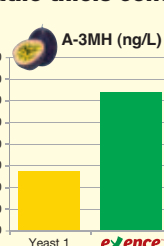
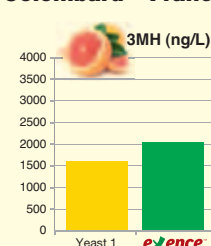
### Sauvignon blanc - France / Volatile thiols content



### Colombard - France / Esters



### Colombard - France / Volatile thiols content



**Dosage:** 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 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.

## Storage

- All active dried yeast should be stored dry, between 5 and 8°C and the vacuum packaging should remain intact.
- Available in 500 g pack.

Distributor

May 2013