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 SO₂ 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.
The information herein is true and accurate to the best of our knowledge however this data sheet is not to be considered as a guarantee expressed or implied or as a condition of sale of this product.

Dosage: 20 to 40 g/L

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.

Sensory impact

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

Colombard - France / Esters

Colombard – France / Volatile thiols content

Distributor