

uvaferm®

BDX™

YSEO™

PROCESS

Research in collaboration
with Washington State University

ORIGIN AND APPLICATION

Cabernet Sauvignon, Merlot and Cabernet Franc are grown worldwide. According to the soil, the output, the winemaker's personality and the type of winemaking, the wines made from these grape varieties will have different expressions. They however, present dominating and specific characters such as pepper hints (pyrazine aromatic family) for Cabernet Franc and Cabernet Sauvignon and strawberry jam hints (furanols family) for Merlot.

The **Uvaferm BDX™** yeast, isolated in France, with qualities that are recognized all around the world, respects these essential components of the Bordeaux grape variety, especially at the varietal aromas level.

In addition, the **Uvaferm BDX™** yeast preserves the phenolic compounds in the wines and allows the winemaker to elaborate wines with strong colors and high total polyphenol levels.



MICROBIAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae var. cerevisiae*
- Sensitive to the competitive factor K2
- High tolerance to alcohol : up to 16%
- Average lag phase
- Moderate fermentation rate allowing long macerations
- Optimum temperature range: 18 to 30°C
- Average requirement in assimilable nitrogen
- Low β-glycosidase activity : limits the color losses
- Low production of volatile acidity: 0,20g/L eq (H₂SO₄)
- SO₂ production : between 20 mg and 30 mg/L
- Low foam formation
- Facilitates the malolactic fermentation

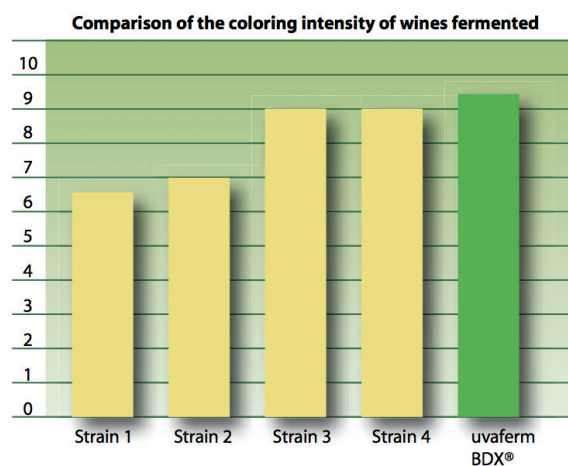
YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemmand yeast production process to meet demanding fermentation conditions. While not all yeast benefit from this process, YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of organoleptic deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.

SENSORY PROFILES AND COLOUR

Varieties	Countries	Sensory profiles
Cabernet Sauvignon	USA	Dry fruits, olives, round tannins
Merlot	USA	Ripe fruits, round tannins
Malbec	Argentine	Dry fruits, truffles

Sensory profiles of wines obtained with the **Uvaferm BDX™** yeast in various wine-growing regions

*Shiraz, Clare Valley
(The Australian Wine Research Institute, 2001)*



INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

- 1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L of 40-43°C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C, sprinkle 250g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
- 5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

PACKAGING AND STORAGE

- All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

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.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture