A new yeast strain for aromatic white wines from cooler regions

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 GHM® was selected by the Geisenheim Microbiology and Biochemistry Research Institute and Lallemand.

Numerous fermentation trials with Uvaferm GHM® in Riesling and other aromatic white varietals 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 œnological 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
**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.

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**Dosage**

White winemaking: 20 to 40 g/hL

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**Fermentation curves**

Geisenheim trials with clarified silvaner juice with moderate nitrogen

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**Impact factors on fermentation flavour**

- **Reductive aroma**
- **VA, vinegar**
- **Nail polish**
- **Grass, green**
- **Banana**
- **Peach**
- **Rose, flowery**
- **Tropical fruit**
- **Citrus**

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**Natural solutions that add value to the world of winemaking**

Selected and produced by LALLEMAND

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