

uvaferm®

EXENCE™

YSEO™

PROCESS

Research in collaboration
with Washington State University

ORIGIN AND APPLICATION

High aromatic potential yeast. Used when the expression of esters and thiols are sought in white or rosé wines.

Selected in collaboration with The Institute for Wine Biotechnology (University of Stellenbosch in South Africa). **Uvaferm Exence™** comes from a natural crossing between two yeast strains, followed by a mass mating approach strategy and selective pressure with the objective to obtain an aromatic yeast adapted to reveal varietal aromas such as thiols during fermentation of white and rosé wines. Expect to see a strong expression of fruity and floral notes with high intensity.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white wine and rosé production.
- *Saccharomyces cerevisiae var. cerevisiae*
- High aromatic potential: from 18-30% increase of esters. Well adapted to high thiol potential grapes.
- Alcohol tolerance to 14.5% v/v *subject to fermentation conditions.
- Temperature tolerance >14°C
- Low relative nitrogen demand (under controlled laboratory conditions)
- Steady fermentation kinetics.
- Low relative potential for SO₂ production.
- Killer factor active.

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.



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**