

uvaferm™

**43
RESTART**

Saccharomyces cerevisiae (ex bayanus)

Easy-to-use solution for your stuck fermentations



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-flavors. YSEO® yeasts are 100% natural and non-GMO.

Applications

Lallemand simplifies the process of restarting stuck fermentations, with Uvaferm 43 RESTART™

Building on its experience as a producer of wine yeasts, Lallemand oenology in collaboration with Inter-Rhône has developed a production process that makes yeast naturally more resistant to stress caused by high alcohol content and other hostile conditions related to stuck fermentation.

Benefits of Uvaferm 43 RESTART™ yeast

When fermentation stops mid-stream, the must generally contains much more fructose than glucose, the form of sugar that yeasts prefer. The ideal solution up to now has been to use **an alcohol-tolerant fructophilic yeast with a high fermentation capacity**, such as Lallemand's **Uvaferm 43™**, selected by Inter-Rhône Laboratory in France (Rhône valley).

Thanks to an innovative pre-acclimatization process developed by Lallemand oenology, tested and approved by Inter-Rhône Laboratory, the yeasts' resistance to toxic conditions of stuck fermentation is naturally increased. The Uvaferm 43 RESTART™ yeast cells are more robust and acclimatize more quickly after inoculation. Production recipe includes specific micronutrients with the added benefit of survival factor protection. This survival factors include specific sterols and polyunsaturated fatty acids that strengthen the yeast membrane. The yeast cells in this product are more robust, with a lower mortality rate after inoculation, and require less time to acclimate to the must.

Combined with good oenological practices, Uvaferm 43 RESTART™ enables winemakers to efficiently resolve most stuck fermentation problems in a few steps, and preserving the quality of the wine.



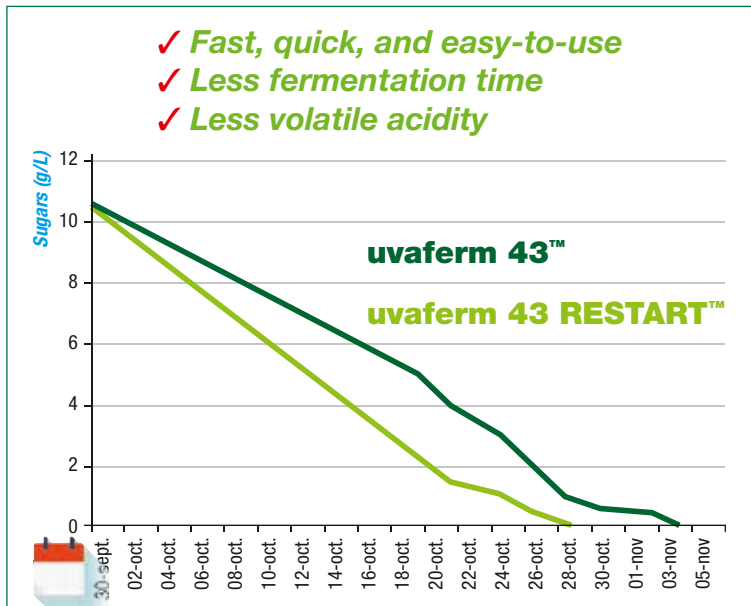
Uvaferm™



LALLEMAND OENOLOGY

Microbiological and œnological properties

- *Saccharomyces cerevisiae* (ex *bayanus*)
- Competitive factor: active
- Excellent for restarting stuck ferments with high fructose/glucose ratio
- Uses fructose more readily than most wine yeasts
- Relatively low nitrogen demand
- Low SO₂ and H₂S production
- High tolerance to alcohol: up to 16%
- Good fermentation rate
- Neutral sensory effect on the finished wine



Winemaker feedback

“This is a perfect way to gain time to do many others jobs in the cellar (racking, racking, masses, clarification, etc.) while avoiding undesirable off-flavors”

Dosage:

- Winemaking : 25 to 40 g/hL
- Restart Stuck : 40 g/hL

Intructions for use

For 100 hL of stuck wine (<20°C) :

- Adjust SO₂ level depending on analysis.
- Add 4 kg of specific cell wall (RESKUE™)
- Rack-off after 24-48h (after rack off, temperature of the wine will be increased to 20°C)

STEP 1: Add 4 kg of **Uvaferm 43 RESTART™** in 40 L of water (37°C). Mix by gentle stirring during 20-30 min.

STEP 2: Add to rehydrated yeasts: 1.3 hL of water, 20 kg of sugar, 3.3 hL of stuck wine detoxified and 0.2kg of FERMAID O™ (Pied-de-cuve at 20-25°C). Wait until density reaches 1000 (48-72h)

STEP 3: Add Pied-de-cuve (5 hL) to the detoxified stuck wine preparation (100 hL), and add 4 kg of FERMAID O™.

Distributor

March 2016