

ZYMAFLORE® RB2

Yeast for fruity, elegant red wines, revealing the Pinot noir varietal aroma

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in œnology.
In accordance with the International œnological Codex.*

SPECIFICATIONS AND œNOLOGICAL PROPERTIES

ZYMAFLORE® RB2 is a strain selected for red Burgundian grape variety vinification (Super Premium to Ultra Premium). **ZYMAFLORE® RB2** was isolated for its natural capacity for **low absorption** of colouring matter, in addition to its ability to enhance **Pinot noir varietal aromas** (cherry, Kirsch).

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 15 % vol.
- Tolerance over a large temperature range: 20 - 32°C
- Low nitrogen requirements
- Low production of volatile acidity and H₂S

AROMATIC AND ORGANOLEPTIC CHARACTERISTICS:

- Low absorption of colouring matter
- High revelation of varietal aromas

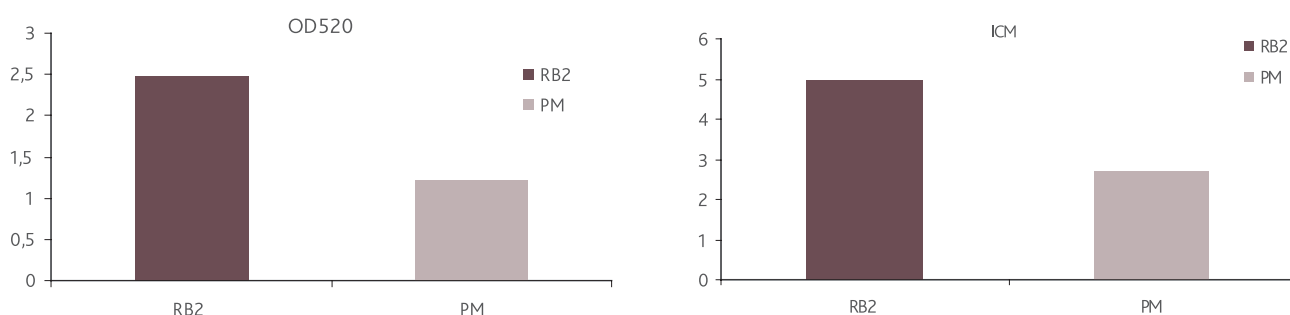
EXPERIMENTAL RESULTS

Trial in Australia, 2006. Pinot noir.

Alc: 15.2% vol., 265 g/L sugar, pH 3.55. Control yeast: yeast "prise de mousse".

Yeasting at 20g/hL during tank filling, positive implantation controls (DNA) for both strains.

Fermentations completed, volatile acidity 0.25 g/L H₂SO₄ on average (0.31 g/hL acetic acid).



Tasting observations for the finished wines (internal and external to the cellar tasting committee): "The wine fermented with **ZYMAFLORE® RB2** has a deeper, more intense colour than the control, in addition to typical cherry/kirsch notes, and is more elegant than the control (raspberry notes). On the palate, the **ZYMAFLORE® RB2** wine has a better balance, more volume and freshness, with good tannin intensity. The control is astringent and dry, with a pronounced acidity."

PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspectgranular

STANDARD ANALYSIS

Humidity (%) < 8 %
Living cells SADY CFU/g >2.10¹⁰
Lactic acid bacteria CFU/g < 10⁵
Acetic acid bacteria CFU/g < 10⁴
Wild yeast CFU/g < 10⁵
Coliforms CFU/g < 10²
E. coli CFU/g None

Staphylococcus CFU/g None
Salmonella CFU/25 g None
Moulds /g < 10³
Lead < 2 ppm
Arsenic < 3 ppm
Mercury < 1 ppm
Cadmium < 1 ppm

PROTOCOL FOR USE

GENOLOGICAL CONDITIONS

• Please refer to the Technical Booklet “*Good alcoholic fermentation management*” for complete information on yeast addition timing and techniques, the key points of fermentation.

DOSAGE

• 15 - 30 g/hL (150 - 300 ppm).

In the case of prefermentative cold maceration (cold soaking), it is recommended to add yeast at 5 g/hL during tank filling, in order to dominate the indigenous flora, then to complete with 15 to 20 g/hL at the end of maceration, before increasing the must temperature.

IMPLEMENTATION

• Carefully follow the yeast rehydration protocol indicated on the packet.

Avoid temperature differences exceeding 10°C between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.

• In the case of potentially high alcohol concentrations and in order to minimise volatile acidity formation, use **DYNASTART®/ SUPERSTART® ROUGE**.

STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 4 years.

PACKAGING

500 g vacuum bag. 10 kg box.

