

# ZYMAFLORE® RX60

Yeast for the production of fruity red wines with good mouthfeel  
*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® RX60** is a strain derived from breeding, combining outstanding fermentation capacities and excellent aroma production and enhancement. Suitable for all types of red grape varieties for the production of modern, aromatic red wines, which are supple on the palate.

### FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 16.5 % vol.
- Tolerance over a large temperature range: 20 - 30°C
- Medium-high nitrogen requirements
- Low production of volatile acidity and H<sub>2</sub>S

### AROMATIC AND ORGANOLEPTIC CHARACTERISTICS:

- Aromatically intense nose and palate profile (fruity, red fruits), while maintaining varietal specificity.
- Particularly optimises the aromatic potential of Syrah grapes, giving a balanced wine with a clean, fruity/spicy profile.

## EXPERIMENTAL RESULTS

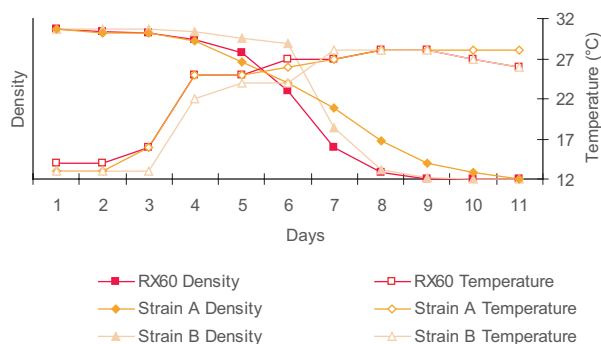
Trial in Australia, 2006 Syrah.

Potential alcohol 14% vol., Sugar 252 g/L, pH 3.45.

Yeasting at tank filling, with 30 g/hL **SUPERSTART®**/  
**DYNASTART®**.

Positive implantation controls (DNA) for **RX60** and strain A, contaminated for strain B.

Completed fermentations (9 to 11 days), volatile acidity 0.27 g/L H<sub>2</sub>SO<sub>4</sub> on average (0.33g/L acetic acid).



Tasting observations for the finished wines (internal and external committee tasting at the winery): The wine fermented by **ZYMAFLORE RX60®** is more full-bodied and intense. It is complex, with notes of red fruits, blackcurrant, orange peels. The wine is elegant on the palate and well balanced.

The wine fermented with strain A has a less expressive and less complex nose balance on the palate, is round but tannic, the finish a little short. The last wine is floral, with a more discreet nose, long, but less round in the mouth than the **RX60®** wine.

## PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspect: granular

## STANDARD ANALYSIS

Humidity (%) ..... < 8 %  
Living cells SADY CFU/g ..... >2.10<sup>10</sup>  
Lactic acid bacteria CFU/g ..... < 10<sup>5</sup>  
Acetic acid bacteria CFU/g ..... < 10<sup>4</sup>  
Wild yeast CFU/g ..... < 10<sup>5</sup>  
Coliforms CFU/g ..... < 10<sup>2</sup>  
*E. coli* CFU/g ..... None

*Staphylococcus* CFU/g ..... None  
*Salmonella* CFU/25 g ..... None  
Moulds CFU/g ..... < 10<sup>3</sup>  
Lead ..... < 2 ppm  
Arsenic ..... < 3 ppm  
Mercury ..... < 1 ppm  
Cadmium ..... < 1 ppm

## PROTOCOL FOR USE

### ŒNOLOGICAL 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.



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