

ZYMAFLORE® SPARK

Sparkling wines and difficult conditions

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

SPECIFICATIONS AND OENOLOGICAL PROPERTIES

Strain selected specifically for its remarkable aromatic delicacy and its fermentative resistance to the most difficult conditions. Suitable for vinification of white and red wines in extreme conditions, for «prise de mousse» and fermentation restart.

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 17 % vol.
- Temperature tolerance: 10 - 32°C
- Low assimilable nitrogen requirements
- Low production of volatile acidity and H₂S
- Very short lag phase

AROMATIC AND ORGANOLEPTIC CHARACTERISTICS:

- Aromatic delicacy.
- Very suitable for ageing on lees.
- Suitable for producing still wine (white and red), foam formation and fermentation restart.

PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspect: granular

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



LAFFORT

L'œnologie par nature

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

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

DOSAGE

- AF: White wines: 20 – 30 g/hL.
Red wines: 15 - 20 g/hL.
- Stuck AF: 30 – 50 g/hL.

In the case of prefermentative cold maceration, it is recommended to add yeast at 5 g/hL during tank filling, in order to dominate the indigenous flora, then to top up with 15 - 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 inoculum. Total yeast inoculum preparation time must not exceed 45 minutes.
- In the case of potentially high alcohol concentrations and to minimise volatile acidity formation, use **DYNASTART® / SUPERSTART® BLANC / 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.



CS 61 611 – 33072 BORDEAUX CEDEX – Tél.: +33 (0)5 56 86 53 04 – www.laffort.com

