

# ZYMAFLORE® VL1

Yeast for white wines with high aromatic elegance intended for cellaring

*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® VL1** is a "terroir" selection strain. It is a Pof(-) strain (phenolic off flavour) which allows for the production of very clean wines with a **highly elegant** aromatic profile. Ideal for **ultra premium Chardonnays**. **ZYMAFLORE® VL1** presents an excellent capacity for revealing **terpene-type varietal aromas** (Muscat, Riesling, Gewürztraminer, etc.), due to its enzymatic profile that is specific to these precursors. It is perfectly suitable for generating varietal and elegant white wines (Super Premium, Ultra Premium).

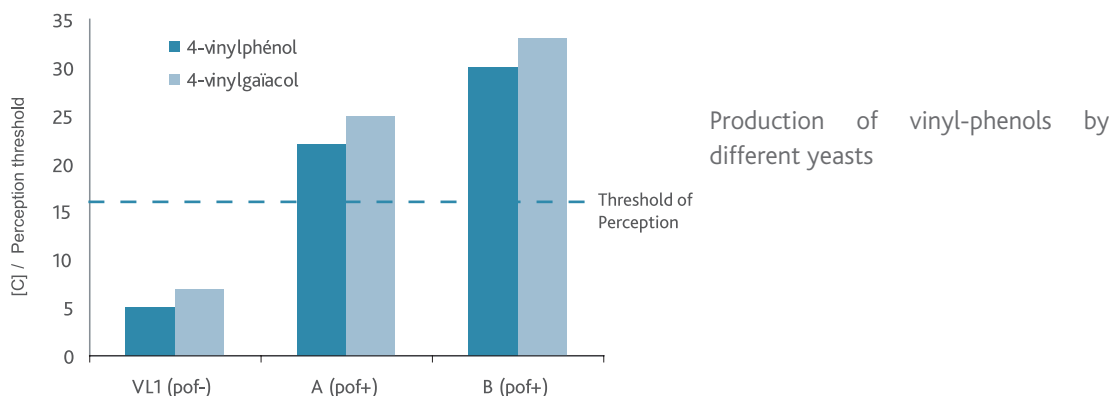
### FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 14.5 % vol.
- Fermentation temperature range: 16 - 20°C
- High nitrogen requirements
- Low production of volatile acidity and H<sub>2</sub>S
- Low foam production

### AROMATIC CHARACTERISTICS:

- Pof(-) strain: does not contain cinnamate decarboxylase, which is responsible for the formation of vinyl-phenols (medicinal off odour)
- High capacity for revealing terpene-type varietal aroma precursors ( $\beta$ -glucosidase activity).
- Very suitable for ageing on lees.

## EXPERIMENTAL RESULTS



## PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspect.....granular



# LAFFORT

*l'œnologie par nature*

## STANDARD ANALYSIS

Humidity (%) ..... < 8 %	<i>Staphylococcus</i> CFU/g ..... None
Living cells SADY CFU/g ..... > 2.10 <sup>10</sup>	<i>Salmonella</i> CFU/25 g ..... None
Lactic acid bacteria CFU/g ..... < 10 <sup>5</sup>	Moulds /g ..... < 10 <sup>3</sup>
Acetic acid bacteria CFU/g ..... < 10 <sup>4</sup>	Lead ..... < 2 ppm
Wild yeast CFU/g ..... < 10 <sup>5</sup>	Arsenic ..... < 3 ppm
Coliforms CFU/g ..... < 10 <sup>2</sup>	Mercury ..... < 1 ppm
<i>E. coli</i> CFU/g ..... None	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.
- Specificity: sensitive to temperature variations during AF ending (density < 1030). Favours a temperature close to 20°C.

### DOSAGE

- 20 - 30 g/hL (200 - 300 ppm).

### 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 to minimise volatile acidity formation, use DYNASTART® / SUPERSTART® BLANC in rehydration water.

### 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.

