

ZYMAFLORE® Alpha^{TD n. sacch.}

... Potential for *biodiversity*

Non-*Saccharomyces* yeast for the production of wines with strong aromatic complexity and generous length and volume on the palate.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EC) n° 606/2009.

SPECIFICITIES AND OENOLOGICAL PROPERTIES

Strain of the species *Torulaspota delbrueckii* resulting from *Terroir*-selection. This non-*Saccharomyces* strain brings aromatic complexity of great purity as well as good mouthfeel. Can produce up to 10% alcohol on average. It is perfectly suitable for making expressive and full-bodied wines, when used in sequential inoculation with a strain of *S.cerevisiae*.

The association of ZYMAFLORE® Alpha^{TD n. Sacch} to a *S.cerevisiae* produces a complex ecosystem of musts in fermentation and ensures a complete alcoholic fermentation.

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance observed: up to 10% vol.
- Medium nitrogen requirements.
- Large spectrum of fermentation temperature tolerance: 12 - 26°C.
- Low production of volatile acidity, volatile phenols and H₂S.

AROMATIC CHARACTERISTICS:

- Pof (-) strain: does not possess cinnamate decarboxylase, which is responsible for the formation of aroma masking vinyl-phenols, when unpurified enzymes were used.
- Good revelation of thiol-type varietal aromas (3SH, 3SHA: grapefruit, tropical fruits) in association with a *S.cerevisiae*.

Observation :

- Significant volume and length on the palate.

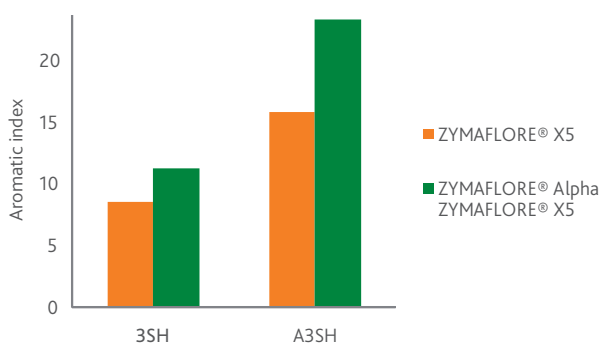
EXPERIMENTAL RESULTS

Colombard, 2009

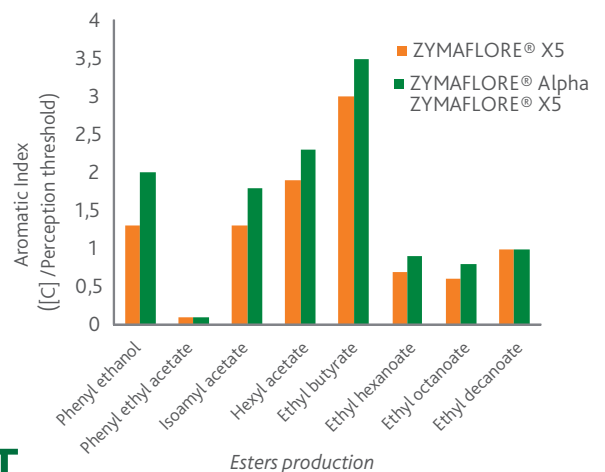
Alcohol: 12.5% vol, 100 NTU, fermentation temperature 16-20°C.

Sequential association of yeasts: 30 g/hL (300ppm) ZYMAFLORE® Alpha^{TD n. Sacch}/ 20 g/hL (200ppm) X5 added 24hrs afterwards.

Average fermentation: 15 days/ Average volatile acidity: 0.17 g/L H₂SO₄ (0.21 g/L acetic acid).



Revelation of varietal aromas (thiols)



Esters production



LAFFORT
l'œnologie par nature

PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed) Aspect granular

STANDARD ANALYSIS

Humidity (%) < 8 %	<i>Staphylococcus</i> UFC/g None
Total revivable yeast/g < 10 ¹⁰	<i>Salmonella</i> UFC/25 g None
Living cells SADY UFC/g >2.10 ¹⁰	Moulds UFC/g < 10 ³
Lactic acid bacteria UFC/g < 10 ⁵	Lead < 2 ppm
Acetic acid bacteria UFC/g < 10 ⁴	Arsenic < 3 ppm
Coliforms UFC/g < 10 ²	Mercury < 1 ppm
<i>E. coli</i> UFC/g None	Cadmium < 1 ppm

PROTOCOL FOR USE

SEQUENTIAL ASSOCIATION OF YEASTS:

Important : rehydrate ZYMAFLORE® Alpha^{TD n. Sacch} in water at 25-30 °C (77- 86°F).

• Dry wines:

Add 30 g/hL (300 ppm) of ZYMAFLORE® Alpha^{TD n. Sacch} to the must, then **24-72 hrs afterwards**, add 20 g/hL (200 ppm) of *S. cerevisiae* (ZYMAFLORE® XPURE, ZYMAFLORE® FX10, ZYMAFLORE® RX60, ZYMAFLORE® X16, ZYMAFLORE® X5...).

• Sweet wines:

Add 40 g/hL (400 ppm) of ZYMAFLORE® Alpha^{TD n. Sacch} to the must, then **5-10 hrs afterwards**, add 20 g/hL (200 ppm) of *S. cerevisiae* (ZYMAFLORE® ST...).

APPLICATION IN BIOPROTECTION:

Add 2 to 10 g/hL (20 to 100 ppm) of ZYMAFLORE® Alpha^{TD n. Sacch} directly on grape or must (sound harvest): then proceed to yeasting with *S. Cerevisiae* at 20 g/hL (200 ppm) to insure alcoholic fermentation.

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C (50°F) between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.

STORAGE

- Store in original sealed packages, in a cool dry place (4 to 8°C / 39 to 46°F), off the floor, in an odour-free environment.
- Optimal date of use: 30 months.

PACKAGING

500 g vacuum bag. 10 kg box.

