ZYMAFLORE® F15

Yeast for fruity and round red wines.

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.

SPECIFICATIONS AND ŒNOLOGICAL PROPERTIES

ZYMAFLORE® F15 is for the production of **fruity**, **well-balanced** red wines with good mouthfeel (high **glycerol** production). It is suitable for the vinification of musts with potentially **high alcohol concentrations**, especially Merlot, Cabernet Sauvignon and Zinfandel.

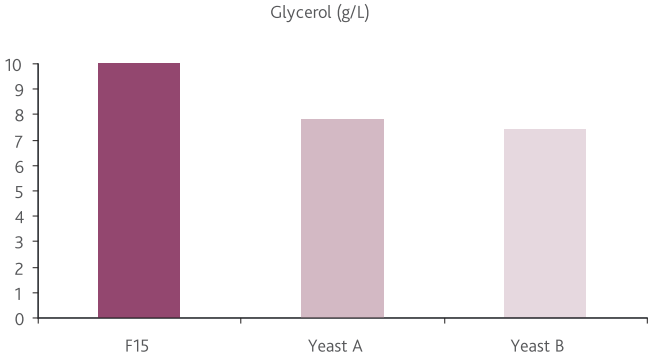
FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 16 % vol.
- Fermentation temperature tolerance: 20 - 32°C
- Medium nitrogen requirements
- Low production of volatile acidity and H_2S

AROMATIC AND ORGANOLEPTIC CHARACTERISTICS :

- High glycerol production
- Good varietal expression

EXPERIMENTAL RESULTS



Production of glycerol by different strains of yeast on the same must.

PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspect.....granular

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STANDARD ANALYSIS

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

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

- Inoculate with the yeast as soon as possible post rehydration.
- When the ratio of selected yeast to indigenous yeast is 100:1 there is a 98% chance the selected yeast will dominate; compared to a 60-90% chance with a ratio of 10:1.
- Temperature, yeast strain, rehydration and winery hygiene are also essential for successful implantation.

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 degree potential and to minimise volatile acidity formation, use **DYNASTART® / SUPERSTART® ROUGE** in the yeast 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.

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