

# ZYMAFLORE® VL3

Yeast known for revealing thiol-type varietal aromas (Sauvignon blanc).

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

## SPECIFICATIONS AND œNOLOGICAL PROPERTIES

**ZYMAFLORE® VL3** is a strain with an excellent capacity for revealing **thiol-type varietal aromas** (Sauvignon blanc, Colombard, Petit Manseng). It is perfectly suited for producing varietal and **elegant** white wines (Super Premium, Ultra Premium).

This strain is derived from fundamental research made by Bordeaux University on the identification of molecules responsible for the Sauvignon blanc aroma.

### FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 14.5 % vol.
- High nitrogen requirements
- Fermentation temperature range: 15 - 21°C
- Low production of volatile acidity and H<sub>2</sub>S

### AROMATIC CHARACTERISTICS:

- High capacity for revealing thiol-type varietal aroma precursors: 4MSP (boxwood, broom), 3SH (citrus), 3SHA (passion fruit).
- Very suitable for ageing.
- Mouthfeel improvement

## EXPERIMENTAL RESULTS

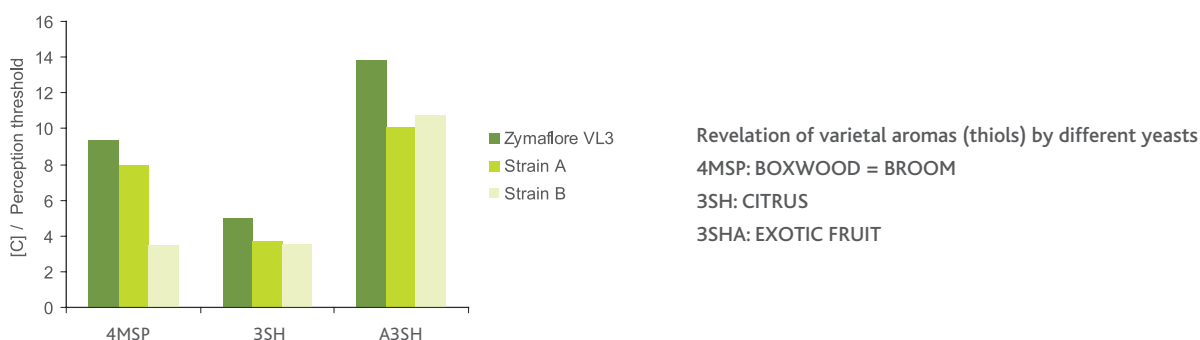
Trial at LAFFORT experimental centre, Bordeaux region

Sauvignon blanc, 2005

Potential alcohol: 13 %vol, 40 NTU, fermentation temperature 16°C, nitrogen correction to 180mg/L

Yeast addition at 20g/hL, positive implantation controls (DNA).

Fermentation in 10 days, Volatile Acidity 0.19 g/L H<sub>2</sub>SO<sub>4</sub> on average (0.23g/hL acetic acid)



# LAFFORT

*l'œnologie par nature*

## 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

### GENOLOGICAL 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

- 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.

