ZYMAFLORE® FX10

Yeast strain recommended for elegant and structured red wines meant for ageing

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 & OENOLOGICAL PROPERTIES

ZYMAFLORE FX10® is the strain for red wines defined by their **elegance**, combining **structure**, **mouthfeel** and **colour intensity**. The direct breeding (GMO free crossbreeding) has improved its tolerance to high temperature, insuring fermentation security even in tough conditions.

Especially recommended for the production of premium wines such as Cabernet Sauvignon and Merlot.

FERMENTATION CHARACTERISTICS:

- Excellent ability to assimilate fructose
- Alcohol tolerance: up to 16 % vol.
- Range of temperatures: 20 - 35°C.
- Low nitrogen requirements

ORGANOLEPTIC CHARACTERISTICS:

- Good polysaccharide release (palate volume)
- Retains polyphenolic potential (structure and colour)
- Released polysaccharides combine with wine tannins, keep them silky even at high concentrations
- Very suitable for ageing on lees.
- Expresses "terroir" (very low fermentation aroma production)

EXPERIMENTAL RESULTS

Cabernet Sauvignon, Bordeaux 2007. Fermentation temperature 28-32°C, fermentation time 13 days. TAP 13.5%vol., pH 3.74, TA 4.65 g/L H_2SO_4 (7.12 g/L tartaric). Positive yeast implantation controls (DNA fingerprinting).

Category	FX 10	Control
Polysaccharides (mg/L)	440	416
Gelatin index (tannin reactivity)	51	62
Astringency index (astringency appreciation on tasting)	5.2	6.2

Tasting notes: the wine fermented with **ZYMAFLORE FX10®** is more elegant, with more volume on the palate (polysaccharides) and silky tannins, while the control wine appeared 'rougher' and less supple.

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PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspect ..... granular

STANDARD ANALYSIS

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

PROTOCOL FOR USE

OENOLOGICAL 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 prefermentation 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 - 25 g/hL at the end of maceration, before increasing the must temperature.

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packaging.
- 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 in order to minimise volatile acidity formation, use **DYNASTART®/ 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.

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