

ZYMAFLORE® X5

Yeast for the production of technological white and rosé wines with a high aromatic intensity.

*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® X5 is a strain derived from breeding, combining excellent revelation of thiol-type **varietal aromas** (particularly 4MSP) and high **fermentation aroma** production. Perfectly suited to the production of modern (Popular Premium, Premium), fresh and **complex** white and rosé wines, guaranteeing fermentation security even under difficult conditions: low turbidity, low temperature.

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 16% vol.
- Medium to high nitrogen requirements
- Tolerance to low temperature: from 13°C*
- Tolerance to low turbidity (< 50 NTU)
- Low production of volatile acidity and H₂S

AROMATIC CHARACTERISTICS:

Complex and intense aromatic profile:

- Very high revelation of thiol-type varietal aromas (4MSP, 3SH, 3SHA: boxwood, citrus, tropical fruits).
- Good production of fermentation aromas (IA, PEA, PE: fruity, floral).

* It is possible to add yeast at 8-10°C after settling; it is essential that the yeast is acclimatised to the temperature by consecutive addition of portions of the juice.

EXPERIMENTAL RESULTS

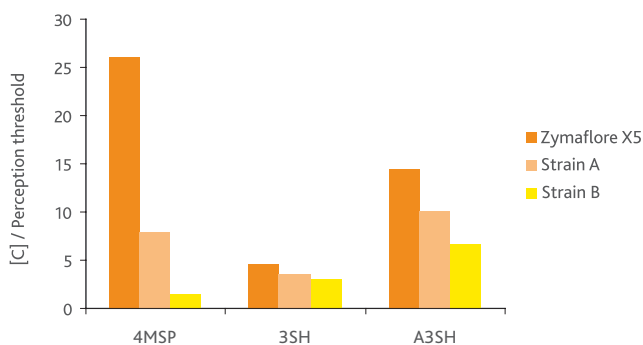
Trial at LAFFORT experimental centre, Bordeaux region.

Sauvignon blanc, 2005.

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

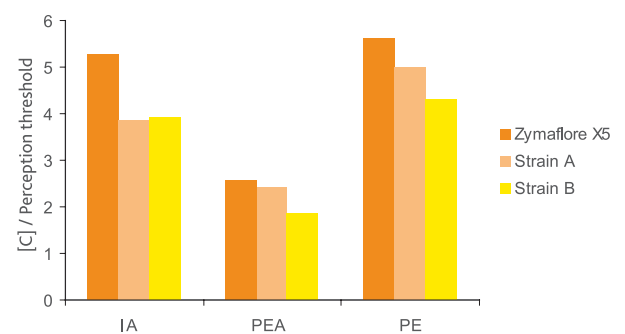
Yeast addition at 20g/hL, positive implantation controls.

Fermentation in 10 days, Volatile Acidity 0.19 g/L H₂SO₄ on average (0.23 g/L acetic acid).



REVELATION OF VARIETAL AROMAS (THIOLS) BY DIFFERENT YEASTS.

4MSP: boxwood - 3SH: citrus - 3SHA: tropical fruit



PRODUCTION OF FERMENTATION AROMAS BY DIFFERENT YEASTS.

IA: banana - PEA; PE: floral



LAFFORT

l'œnologie par nature

PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed). Aspectgranular

STANDARD ANALYSIS

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

PROTOCOL FOR USE

ENOLOGICAL 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.

