

# 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 International Œnological Codex.*

## SPECIFICATIONS AND ŒNOLOGICAL PROPERTIES

**ZYMAFLORE® X5** is a strain derived from breeding, combining excellent revelation of thiol-type **varietal aromas** (particularly 4MMP) 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 H<sub>2</sub>S

### AROMATIC CHARACTERISTICS:

Complex and intense aromatic profile:

- Very high revelation of thiol-type varietal aromas (4MMP, 3MH, 3MHA: 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

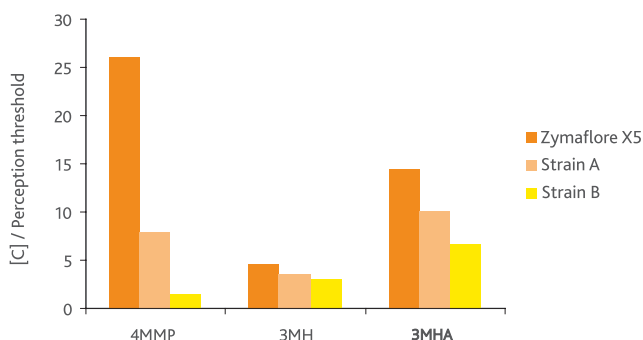
Trial at LAFFORT experimental centre, Bordeaux region.

Sauvignon blanc, 2005.

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

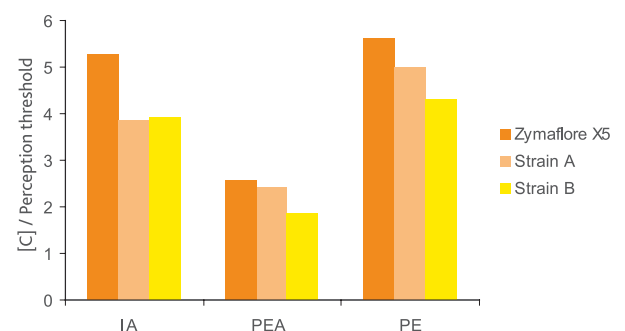
Yeast addition at 20g/hL, positive implantation controls.

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



REVELATION OF VARIETAL AROMAS (THIOLS) BY DIFFERENT YEASTS.

4MMP: boxwood - 3MH: citrus - 3MHA: 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).

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

### ENOLOGICAL CONDITIONS

• Please refer to the Technical Booklet “*Good alcoholic fermentation management*” for complete information on yeast addition timing and techniques, the key points of fermentation.

### 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.

