



# ZYMAFLORE® FX10

*Saccharomyces cerevisiae* yeast recommended for elegant and structured red wines meant for ageing.

*Selected non-GMO Active Dry Yeast (ADY) for use in winemaking. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current EU regulation n° 2019/934.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

**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 (68 - 95°F).
- 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 (82.4 - 89.6°F), fermentation time 13 days. TAP 13.5% vol., pH 3.74, TA 4.65 g/L H<sub>2</sub>SO<sub>4</sub> (7.12 g/L tartaric). Positive yeast implantation controls (DNA fingerprinting).

CATEGORY	ZYMAFLORE® FX10	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.

PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed). Aspect ..... Granular

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) .....	< 8	<i>Staphylococcus</i> (/g).....	None
Viable SADY cells (CFU/g) .....	$\geq 2.10^{10}$	<i>Salmonella</i> (/25 g).....	None
Lactic acid bacteria (CFU/g) .....	< 10 <sup>5</sup>	Moulds (CFU/g) .....	< 10 <sup>3</sup>
Acetic acid bacteria (CFU/g) .....	< 10 <sup>4</sup>	Lead (ppm).....	< 2
Yeasts of a genus other than <i>Saccharomyces</i> (CFU/g) ..	< 10 <sup>5</sup>	Arsenic (ppm).....	< 3
Yeasts of a different species or strain (%) .....	< 5	Mercury (ppm) .....	< 1
Coliforms (CFU/g) .....	< 10 <sup>2</sup>	Cadmium (ppm) .....	< 1
<i>E. coli</i> (/g) .....	None		

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Inoculate with the yeast as soon as possible post rehydration.
- Respect the prescribed dose to ensure a good yeast implantation, even in case of abundance of indigenous yeasts.
- 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 (50 ppm) during tank filling, in order to dominate the indigenous flora, then to top up with 15 - 25 g/hL (150 - 250 ppm) 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 (18°F) 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 RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

PACKAGING

500 g vacuum bag, 10 kg box.

