



# ZYMAFLORE® SPARK

*Saccharomyces cerevisiae* yeast for sparkling wines and difficult conditions

*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

Strain selected specifically for its remarkable aromatic delicacy and its fermentative resistance to the most difficult conditions. Suitable for vinification of white and red wines in extreme conditions, for «prise de mousse» and fermentation restart.

### FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 17% vol.
- Temperature tolerance: 10 - 32°C (50 - 89.6°F).
- Low assimilable nitrogen requirements.
- Low production of volatile acidity and H<sub>2</sub>S.
- Very short lag phase.

### AROMATIC AND ORGANOLEPTIC CHARACTERISTICS:

- Aromatic delicacy.
- Very suitable for ageing on lees.
- Suitable for producing still wine (white and red), foam formation and fermentation restart.

### PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect ..... Granular

### CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) ..... < 8  
Viable SADY cells (CFU/g) .....  $\geq 2.10^{10}$   
Lactic acid bacteria (CFU/g) ..... <  $10^5$   
Acetic acid bacteria (CFU/g) ..... <  $10^4$   
Yeasts of a genus other than *Saccharomyces* (CFU/g).. <  $10^5$   
Yeasts of a different species or strain (%) ..... < 5  
Coliforms (CFU/g) ..... <  $10^2$   
*E. coli* (/g) ..... None

*Staphylococcus* (/g)..... None  
*Salmonella* (/25 g)..... None  
Moulds (CFU/g) ..... <  $10^3$   
Lead (ppm)..... < 2  
Arsenic (ppm)..... < 3  
Mercury (ppm)..... < 1  
Cadmium (ppm) ..... < 1



**LAFFORT**  
*l'œnologie par nature*

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.

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- 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 to minimise volatile acidity formation, use **DYNASTART® / SUPERSTART® BLANC / 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.

DOSAGE

- AF: White wines: 20 – 30 g/hL (200 - 300 ppm).  
Red wines: 15 - 20 g/hL (150 - 200 ppm).
- Stuck AF: 30 – 50 g/hL (300 - 500 ppm).

In the case of prefermentative 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 - 20 g/hL (150 - 200 ppm) at the end of maceration, before increasing the must temperature.

PACKAGING

500 g vacuum bag, 10 kg box.

