

# ZYMAFLORE® SPARK

Sparkling wines and difficult conditions

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.  
In accordance with the International Oenological Codex.*

## SPECIFICATIONS AND OENOLOGICAL PROPERTIES

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
- 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

## 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 /g ..... < 10<sup>3</sup>  
 Lead ..... < 2 ppm  
 Arsenic ..... < 3 ppm  
 Mercury ..... < 1 ppm  
 Cadmium ..... < 1 ppm

## PROTOCOL FOR USE

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### ŒNOLOGICAL CONDITIONS

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

### DOSAGE

- AF: White wines: 20 – 30 g/hL.  
Red wines: 15 - 20 g/hL.
- Stuck AF: 30 – 50 g/hL.

In the case of prefermentative 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 - 20 g/hL at the end of maceration, before increasing the must temperature.

### IMPLEMENTATION

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

### STORAGE

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- 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

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500 G VACUUM BAG, 10 KG BOX.



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