

ZYMAFLORE® VL1

Yeast for white wines with high aromatic elegance intended for cellaring

*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® VL1 is a "terroir" selection strain. It is a Pof(-) strain (phenolic off flavour) which allows for the production of very clean wines with a **highly elegant** aromatic profile. Ideal for **ultra premium Chardonnays**. **ZYMAFLORE® VL1** presents an excellent capacity for revealing **terpene-type varietal aromas** (Muscat, Riesling, Gewürztraminer, etc.), due to its enzymatic profile that is specific to these precursors. It is perfectly suitable for generating varietal and elegant white wines (Super Premium, Ultra Premium).

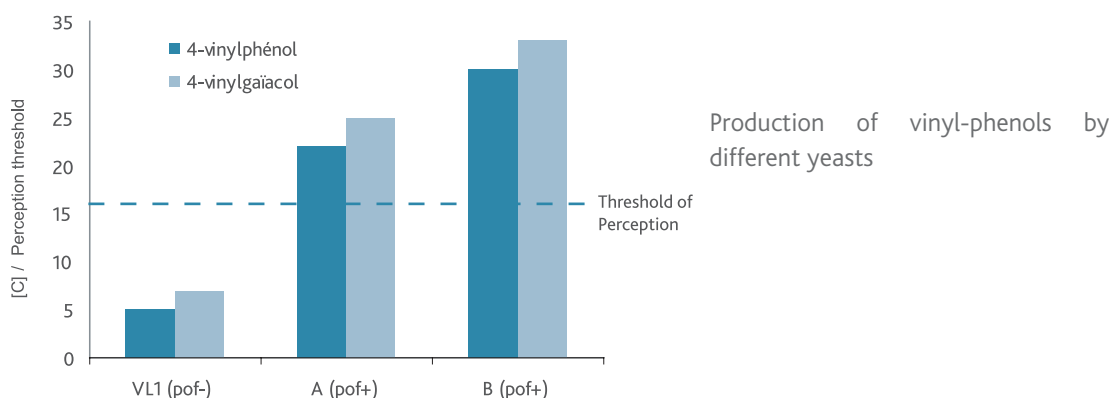
FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 14.5 % vol.
- Fermentation temperature range: 16 - 20°C
- High nitrogen requirements
- Low production of volatile acidity and H₂S
- Low foam production

AROMATIC CHARACTERISTICS:

- Pof(-) strain: does not contain cinnamate decarboxylase, which is responsible for the formation of vinyl-phenols (medicinal off odour)
- High capacity for revealing terpene-type varietal aroma precursors (β -glucosidase activity).
- Very suitable for ageing on lees.

EXPERIMENTAL RESULTS



PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspect.....granular



LAFFORT

l'œnologie par nature

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 /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

ŒNOLOGICAL 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.
- Specificity: sensitive to temperature variations during AF ending (density < 1030). Favours a temperature close to 20°C.

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.

DOSAGE

- 20 - 30 g/hL (200 - 300 ppm).

PACKAGING

500 g vacuum bag. 10 kg box.

