

ZYMAFLORE® VL2

Yeast particularly adapted to vinification in barrels, for white wines which are round on the palate, and which demonstrate varietal specificity.

*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® VL2 is a strain for the production of complex white wines, which are **round** on the palate (polysaccharide production), while enhancing grape varietal and « terroir » (Chardonnay, Sémillon, Viognier) characters. Pof(-) strain, phenol off flavour, allowing wines with a delicate clean profile to be obtained. Perfectly suitable for **barrel** vinification and for producing **varietal, elegant** white wines (Super Premium, Ultra Premium).

This strain originates from a "terroir" selection in the Burgundian vineyards.

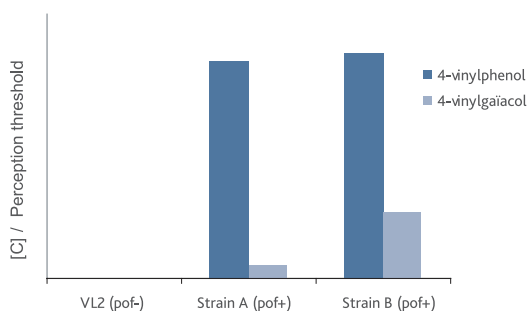
FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 15,5 % vol.
- Wide fermentation temperature range: 14 - 20°C
- Low nitrogen requirements
- Low production of volatile acidity and H₂S

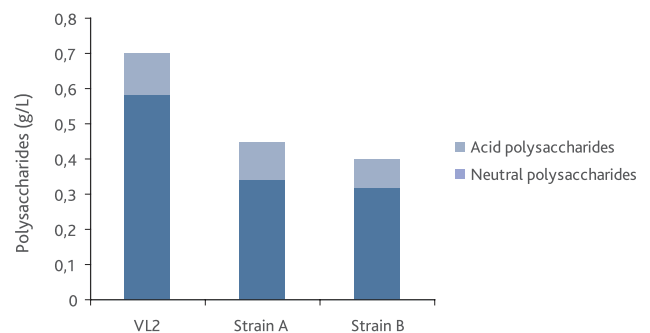
AROMATIC CHARACTERISTICS:

- Pof(-) strain: does not contain cinnamate decarboxylase, which is responsible for the formation of aroma masking vinyl-phenols, when unpurified enzymes are used.
- Significant polysaccharide production, guaranteeing suppleness and volume on the palate.
- Very suitable for ageing on lees.

EXPERIMENTAL RESULTS



Trial on Chardonnay.



POLYSACCHARIDE PRODUCTION (G/L)

TRIAL ON CHARDONNAY, LAFAZYM® CL CLARIFICATION
0,75G/HL, TURBIDITY 150 NTU, T° FERMENTATION 16-
20°C.



LAFFORT

l'œnologie par nature

PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspectgranular

STANDARD ANALYSIS

Humidity (%) < 8 %
Living cells SADY CFU/g > 2.10¹⁰
Lactic acid bacteria CFU/g < 10⁵
Acetic acid bacteria CFU/g < 10⁴
Wild yeast CFU/g < 10⁵
Coliforms CFU/g < 10²
E. coli CFU/g None

Staphylococcus CFU/g None
Salmonella CFU/25 g None
Moulds /g < 10³
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.

