



ZYMAFLORE® VL1

Saccharomyces cerevisiae yeast for white wines with high aromatic elegance intended for cellaring
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® 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).

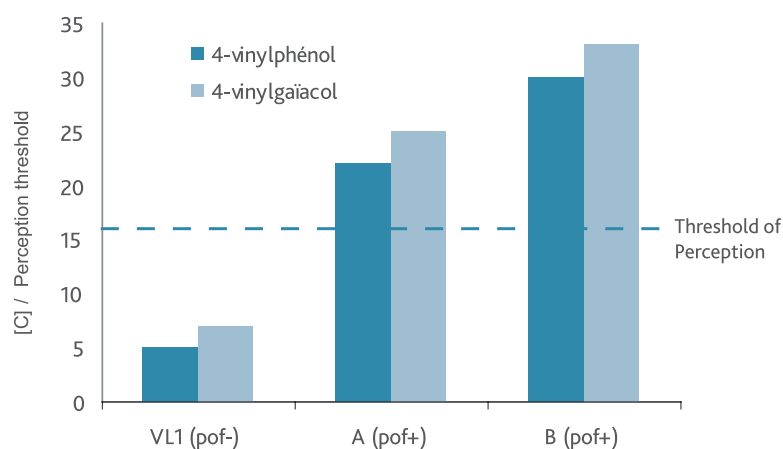
FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 14.5% vol.
- Fermentation temperature range: 16 - 20°C (60.8 - 68°F).
- 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



Production of vinyl-phenols by different yeasts.



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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

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.
- Specificity: sensitive to temperature variations during AF ending (density < 1030). Favours a temperature close to 20°C (68°F).

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 (18°F) 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 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.



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