



# ZYMAFLORE® XORIGIN

*Saccharomyces cerevisiae* yeast for the production of well-balanced fine white wines, respecting the typical character of grape varieties and terroirs.

Selected Active Dry Yeast (SADY), non GMO, for oenological use. Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology. Complies with Commission Regulation (EU) 2019/934.

## SPECIFIC CHARACTERISTICS AND OENOLOGICAL PROPERTIES

A yeast resulting from mass selection and breeding, ZYMAFLORE® XORIGIN reveals notes of white-fleshed fruits to produce elegant wines with great aromatic clarity while respecting the typical character of the grape varieties. Wines produced with ZYMAFLORE® XORIGIN are characterised by improved mouthfeel and length, giving them overall balance. Particularly recommended for northern white grape varieties.

### FERMENTATION CHARACTERISTICS:

- Low production of SO<sub>2</sub> and compounds that combine with SO<sub>2</sub>.
- Low production of volatile acidity.
- Alcohol tolerance: up to 15.5% vol.
- Fermentation temperature (optimum): 14 - 22°C.
- Low nitrogen requirement.
- Short lag phase.
- Very good fermentation capacity.

### AROMATIC CHARACTERISTICS:

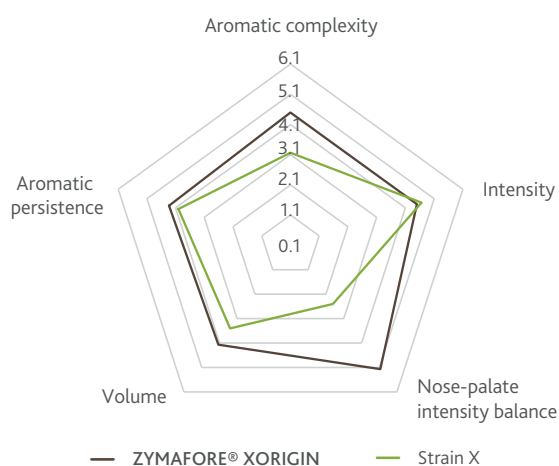
Complex and delicate aromatic profile.

- POF(-) strain: no cinnamate decarboxylase activity, responsible for the formation of vinyl phenols that "mask" aromas or result in heavy "pharmaceutical" or "gouache" notes.
- Depending on the grapes and the precursors they contain, it has the ability to reveal varietal aromas and esters.

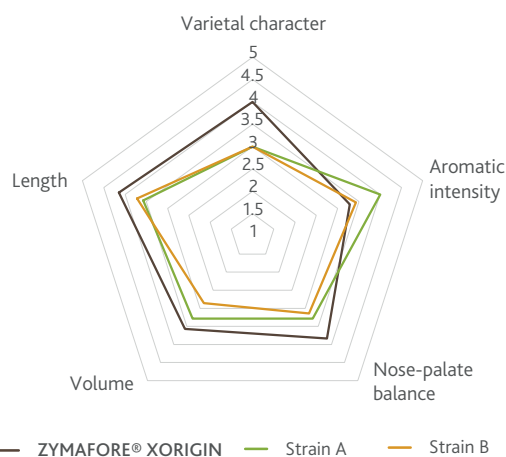
## SENSORY PROFILE

Tasting carried out by a trained panel under the reproducible conditions of sensory analysis.

ZYMAFLORE® XORIGIN allows production of aromatic wines while respecting the typical character of a grape variety with a complex profile. Volume and length on the palate complement each other, resulting in balanced and elegant wines.



Riesling - Slovenia



Müller Thurgau - Germany



## PHYSICAL CHARACTERISTICS

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Dehydrated and vacuum-packed yeasts.

Appearance ..... granules

## CHEMICAL AND MICROBIOLOGICAL ANALYSES

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Humidity (%) ..... < 8

Living 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

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### OENOLOGICAL CONDITIONS

- Inoculate as soon as possible after filling the tank.
- Comply with the specified doses to ensure proper establishment of the yeast even when there is a high population of indigenous yeasts.
- Temperature, yeast strain, rehydration and cellar hygiene are also essential for proper establishment.

### DOSE

- 20 - 30 g/hL.

### ADDITION

- Carefully follow the yeast rehydration protocol.
- Avoid temperature differences greater than 10°C between the must and the starter. The total preparation time for the starter should not exceed 45 minutes.
- In the case of particularly difficult fermentation conditions (very low temperature, highly clarified must, very high potential alcohol) and/or to optimise the aromatic performance of the yeast, use **SUPERSTART® BLANC** in the rehydration water.

### STORAGE RECOMMENDATION

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- Store off the ground in the original unopened packaging at a moderate temperature in a dry area not liable to impart odours.
- Optimal date of use: 4 years.

### PACKAGING

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500 g vacuum bag.  
10 kg box.

