



ZYMAFLORE® DELTA

Saccharomyces cerevisiae yeast for fresh white and rosé wines, showing complexity and elegance.

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

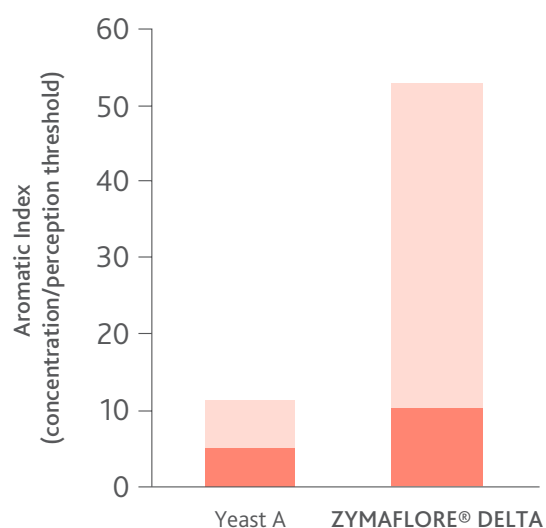
Yeast strain enhancing varietal aroma expression: **grapefruit, passion fruit, mango and litchi notes**. High capacity to enhance 3SH and 3SHA (Lower capacity to express the 4MSP aroma: tomato leaf, boxwood). Recommended for aromatic varietal white and rosé wines, showing **complexity and elegance**.²

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 15% vol.
- Turbidity > 150 NTU.
- Fermentation temperature: 14 – 22 °C (57.2 - 71.6°F).
- High nitrogen requirements.
- Short lag phase.

EXPERIMENTAL RESULTS

Sauvignon blanc, Bordeaux 2011. Fermentation temperature 16 – 22 °C (60.8 - 71.6°F). Positive yeasts implantation control.



ANALYSES END OF AF	YEAST A	ZYMAFLORE® DELTA
Alcohol (% vo.)	13.9	13.9
RS (g/L)	0.8	0.9
TA (g/L H ₂ SO ₄)	6.0	6.0
TA (g/L tartaric acid)	9.1	9.2
VA (g/L H ₂ SO ₄)	0.22	0.26
VA (g/L acetic acid)	0.27	0.32
pH	3.05	3.07

PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect Granular

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) < 8	<i>Staphylococcus</i> (/g) none
Viable SADY cells (CFU/g) $\geq 2.10^{10}$	<i>Salmonella</i> (/25 g) none
Lactic acid bacteria (CFU/g) < 10^5	Moulds (CFU/g) < 10^3
Acetic acid bacteria (CFU/g) < 10^4	Lead (ppm) < 2
Yeasts of a genus other than <i>Saccharomyces</i> (CFU/g) < 10^5	Arsenic (ppm) < 3
Yeasts of a different species or strain (%) < 5	Mercury (ppm) < 1
Coliforms (CFU/g) < 10^2	Cadmium (ppm) < 1
<i>E. coli</i> (/g) none	

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.

DOSAGE

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

In the case of prefermentation cold maceration, it is recommended to add yeast at 5 g/hL (50 ppm) during tank filling, in order to dominate the indigenous flora, then to top up with 15 - 25 g/hL (150 - 250 ppm) at the end of maceration, before increasing the must temperature.

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packaging.
- Avoid temperature differences exceeding 10°C (18°F) between the must and the yeast inoculum. Total yeast inoculum preparation time must not exceed 45 minutes.
- In the case of must with potentially concentrations 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 pack. 10 kg boxes.

