



ZYMAFLORE® VL3

Saccharomyces cerevisiae yeast known for revealing thiol-type varietal aromas (Sauvignon blanc).

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® VL3 is a strain with an excellent capacity for revealing **thiol-type varietal aromas** (Sauvignon blanc, Colombard, Petit Manseng). It is perfectly suited for producing varietal and **elegant** white wines (Super Premium, Ultra Premium).

This strain is derived from fundamental research made by Bordeaux University on the identification of molecules responsible for the Sauvignon blanc aroma.

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 14.5% vol.
- High nitrogen requirements.
- Fermentation temperature range: 15 - 21°C (59 - 69.8°F).
- Low production of volatile acidity and H₂S.

AROMATIC CHARACTERISTICS:

- High capacity for revealing thiol-type varietal aroma precursors: 4MSP (boxwood, broom), 3SH (citrus), 3SHA (passion fruit).
- Very suitable for ageing.
- Mouthfeel improvement.

EXPERIMENTAL RESULTS

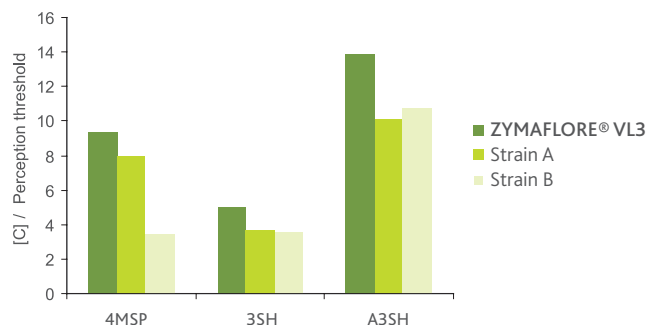
Trial at LAFFORT® experimental centre, Bordeaux region.

Sauvignon blanc, 2005.

Potential alcohol: 13% vol, 40 NTU, fermentation temperature 16°C (60.8°F), nitrogen correction to 180 mg/L.

Yeast addition at 20 g/hL (200 ppm), positive implantation controls (DNA).

Fermentation in 10 days, Volatile Acidity 0.19 g/L H₂SO₄ on average (0.23 g/hL (23 ppm) acetic acid).



Revelation of varietal aromas (thiols) by different yeasts.

4MSP: BOXWOOD = BROOM

3SH: CITRUS

3SHA: EXOTIC FRUIT



LAFFORT

l'œnologie par nature

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.

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.

