

Weinhefen
Levaduras

Lieviti
Wine yeast

Levures

Fermicru[®] UY4

Wine yeast

Saccharomyces cerevisiae

Yeast for producing fruity, supple red wines.

Origin

Strain (UY 4) was isolated on Tannat vines and selected by the Tomas Bereta School of Viticulture (Uruguay).

Application

FERMICRU[®]UY4 is suitable for obtaining well-balanced, fruity red wines with a supple tannin structure. FERMICRU[®]UY4 is particularly adapted to making wines, from Tannat, Syrah and Carignan varietals, intended for average ageing (3 to 5 years).

Wine-making properties

- Fermentation kinetics
- Short to medium lag phase.
- Moderate kinetics suitable for red vinification.

*Average sugar / alcohol yield:
16.4 g of sugar for 1 % alcohol.

■ Technical characteristics

- Optimum temperature range: 16-30°C. (61 – 86°F).
- Alcohol tolerance: 13.5 % vol.
- Low foam production.

■ Metabolic characteristics

- Average to high glycerol production: 6 to 9 g per liter (red vinification).
- Low volatile acidity production, generally less than 0.3 g per liter.
- Very low H₂S production.
- Does not produce any SO₂.

■ Phenotype: Killer.

■ Fosters aromatic complexity and favours a round phenolic structure in red wines.

■ Requires moderate nutrient during fermentation however, the addition of balanced nutrient is recommended to optimise fermentation conditions. A well-balanced dose of oxygen at the end of fermentation (density 1010) is also beneficial for this yeast.

Dosage

FERMICRU[®]UY4 contains 25 billion active dried cells per gram. Recommended dose: 20 g per hectoliter. (~2lbs/1000Gallon)

Packaging

FERMICRU[®]UY4 is vacuum-packed in sachets of 500 g. It must be stored in a cool (5 to 15°C / 41 to 59°F), dry place, sealed in its original packaging.



How to use

Inoculate 50 hl (1000 gal) of must at a dosage rate of 20 g/hl (2 lb/1000 gal)

Re-hydrating the yeast



In a clean bucket put 10 l (3 gal) of drinking water at a temperature of 35 to 38°C (95 - 100°F). Avoid using chlorinated water.



Add 500 g (1 lb) of sugar or 4 l (1 gal) of warmed must, stir well. Yeast will rehydrate best and start growing in a 5% sugar solution.



Gradually pour 1 kg (2 lb) of yeast into the rehydration solution, continuing to stir vigorously to maintain the yeast cells in suspension.



Leave the yeast to swell for 30 minutes, stirring frequently. A strong smelling foam will be produced, indicating that the yeast has started to re activate.

Incorporating the yeast to the must.

In order to avoid the proliferation of unwanted microorganisms, the yeast should be incorporated as soon as possible after the rehydrating phase is complete.

To avoid temperature shock, gradually lower the rehydrated yeast temperature by adding must in several steps until the temperature of the final must is reached. Add the yeast when filling the must into the tanks.

Pumping over will evenly distribute the yeast in the tank.



Fermentation management

■ Daily check

Decrease in specific gravity (or Brix) to ensure a healthy progression of fermentation.

■ Temperature monitoring

it is of capital importance to respect the temperature limits provided on the product sheet.

■ At mid fermentation (16 to 14 Brix - 1060 to 1040 specific gravity)

Pumping over with air will provide the yeast with vital oxygen and prevent fermentation problems. At this stage oxygen doesn't affect wine aroma and there is no risk of oxidation

The addition of MAXAFERM® F a fermentation bio-regulator, combining inactivated yeast, thiamin and ammonium salts, will provide the yeast with nutrients and allow to complete fermentation.

Our liability is specifically limited to supplying products that conform to the description on the packaging. Every application must be adapted to the conditions prevailing and the user accepts full responsibility for ensuring this.

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