



# Fermiflor®

## Wine Yeast

*Saccharomyces cerevisiae*

*Yeast for white wines, finesse and aromatic complexity.*

### Origin

Strain n° JB3 selected by CIVAM, Corsica.

### Application

Fermiflor® fosters finesse and aromatic complexity in white wines from varieties with low varietal aroma content such as: Ugni blanc, Terret, Airen, Trebiano, Bourboulenc, Marsanne, Picpoul, Clairette etc. . . This strain gives excellent results in large fermentation tanks.

Wines made with Fermiflor® have stable aroma.

### Wine making qualities

#### ■ Fermentation kinetics

- Short lag phase, smooth kinetics.

#### ■ Sugar/alcohol yield

- 16.5 g sugar for 1 % alcohol.

#### ■ Technical characteristics

- Optimum temperature range: 14 to 24 °C, (57 to 75 °F).
- Alcohol tolerance: 14 %.
- Resistance to free SO<sub>2</sub> : 50 mg/l.
- Low foam production.

#### ■ Metabolic characteristics

- Average to low glycerol production, 4 to 6 g/l.
- Low volatile acidity production, generally less than 0.2 g/l.
- Low acetaldehyde production, less than 20 mg/l.
- Low H<sub>2</sub>S production.
- Low SO<sub>2</sub> production, less than 10 mg/l.

■ High production of fermentation esters in particular phenyl ethyl acetate (honey, rose), and isobutyl acetate (pineapple).

■ Provides aromatic complexity by releasing some varietal thiols.

■ Responds well when used in large fermentation volume, above 1000 hl.

■ Phenotype: killer type K2.

### Dosage

Fermiflor® contains 10 billion active dried yeast cells per gram.

Recommended dose: 20 g/hl (~ 2 lbs/M).

### Packaging

Fermiflor® is vacuum-packed in 500 g sachets. It must be stored in a cool (5° - 15 °C, 41 - 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)



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.