

Weinhefen

THE RANGE

Collection

CÉPAGE



### **Active Dried Yeast**

*Some yeast, unicellular fungi of the ascomycete group, responsible for the vinification process, are naturally present on grape skins. However, the viability and fermentation potential of these indigenous flora may be affected by cultivation, harvesting, hygiene or technical processes.*

*As a consequence, complete alcoholic fermentation and production of quality wines can become quite challenging. Moreover, nowadays which winemaker is not looking at producing wines that express the grape variety and soil?*

*Using active dried yeast with specific fermentation qualities becomes a fundamental step to optimise the harvest.*

*DSM Food Specialties is a world leader in the food and feed industries.*

*In collaboration with internationally recognised research Institutes, DSM has developed enological yeast strains with outstanding performance.*

*These strains, produced under the highest quality standards (ISO 9002) allow maximum ease of use and offer total vinification guarantee.*

Levures

## **Expressing the variety.**

Some grape varieties, in particular Cabernet Sauvignon, Merlot, Sauvignon and Chardonnay, are experiencing growing worldwide popularity.

To enable winemakers to express the best of these varieties, DSM Food Specialties, together with I.T.V.-France/C.I.V.B. in Bordeaux, have undertaken an ambitious long-term program for developing new winemaking yeast strains.

Finding the distinctive notes of pepper, red or exotic fruits, acacia and silica; breathing the generosity and roundness of the grapes, appreciating the colour and smoothness of the tannins, were sensitive tasks carried out by a number of tasting panels that eventually led to the choice of yeast strains.

The fermentation qualities of the Collection Cépage® have since been fully proven, as well as the ability to faithfully express the characteristics of a given grape variety.

These specific requirements are continuing to be confirmed throughout the world with regular wine tastings.

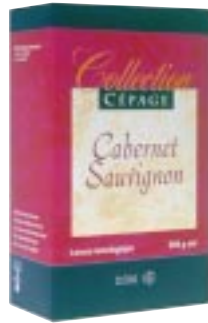
With one of the world's largest fermentation capacity, DSM uses certified processes (ISO 9002) to produce active dried yeast offering the original characteristics of the strain and optimum viability after rehydration.

wine yeast

# A PASSION FOR THE GRAPE VARIETY

## ROUNDNESS AND AROMA

This yeast has been chosen to ensure the optimum production of red wines from Cabernet Sauvignon. It develops the expression of the variety with typical notes of blackcurrant, strawberry, pepper, black chocolate and tobacco. It enables production of well-rounded wines with structured tannins.



CABERNET SAUVIGNON

## FRUIT, TANNIN

This strain has been especially chosen for optimal vinification of Merlot. It enables well-rounded wines to be produced, expressing supple tannins with complex aromatic notes (cherry, raspberry, blackcurrant, plum and spices).



MERLOT

## FINESSE, MOUTH FEEL

This yeast is particularly suited to barrel fermentation and aging on lees (lees stirred in the barrel). It enables well-rounded wines to be produced with an expression of typical aromas, in particular citrus fruit (lemon and grapefruit) and tropical fruit.



CHARDONNAY

## ELEGANCE AND FRUITINESS

This yeast is recommended for expressing the distinctive qualities of Sauvignon. It enables elegant, fine, well-balanced wines to be produced with all the characteristic subtlety of the variety: broom, blackcurrant shoots, box, citrus, gunpowder. The wines produced have a wonderful nose and great mouth feel.



SAUVIGNON

The availability of some strains may vary depending on the country of distribution.