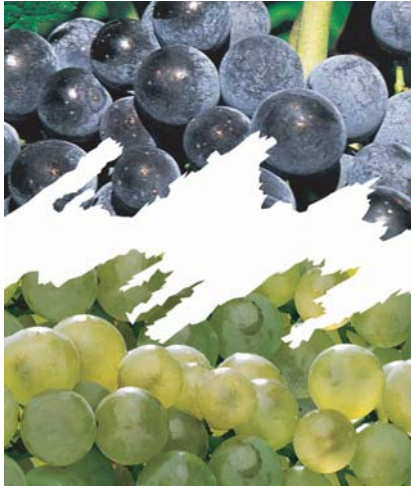


Weinhefen



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, which winemaker today 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 optimize the harvest. DSM Food Specialties is a world leader in the food and feed industries.

In collaboration with internationally recognized 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.

RANGE Collection CÉPAGE

Levures

Expressing the variety.

Some grape varieties, in particular Cabernet Sauvignon, Merlot, Sauvignon and Chardonnay, are experiencing a well established worldwide recognition. Less known varieties such as Syrah and Pinot noir are gaining popularity. To enable winemakers to express the best of these varieties, DSM Food Specialties, together world renown research institute, have undertaken several years ago an ambitious long-term program for developing new winemaking yeast strains.

Finding the distinctive notes of pepper, red or exotic fruits, acacia and box, appreciating the color and smoothness of the tannins, were sensitive tasks carried out by a number of tasting panels that eventually led to the choice of the most adapted strains.

The fermentation qualities of the Collection Cépage® strains 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 potentials, DSM uses certified processes (ISO 9002) to produce active dry yeast offering the original characteristics of the strain and optimum viability after rehydration.

Levures

Lieviti

Wine yeast

A PASSION FOR THE GRAPE VARIETY

STRUCTURE, BALANCE

This highly alcohol tolerant strain allows for the production in complete security of Cabernet Sauvignon and Cabernet franc structured wines with blackcurrant, dark chocolate, fresh tobacco aroma. The sound phenolic structure and low volatile acidity of the wines obtained allow for an ideal combination with wood as well as providing aging potential.

your notes



Cabernet

FRUIT, BALANCE

This strain is ideally suited to vinification of Pinot Noir. The wines produced are well-rounded, with melting tannins and typical red fruit notes. Its ability to respond at low temperatures means it may be used for cold maceration.

your notes



Pinot

MOUTHFEEL, AROMA

This yeast is particularly suited to barrel fermentation and aging on lees (bâtonnage).

It enables well-rounded wines to be produced with an expression of typical aroma, in particular citrus fruit (lemon and grapefruit) and tropical fruit.

your notes



Chardonnay

TYPICITY, BALANCE

This strain expresses Sauvignon varietal character through releasing varietal thiols (boxwood, blackcurrant buds, grapefruit) as well as by producing fermentation esters (tropical fruit). This strain increases wines mouthfeel and contributes to an ideal balance.

your notes



Sauvignon

MOUTHFEEL, AROMA

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).

your notes



Merlot

MOUTHFEEL, FRUIT

This yeast has been selected for its reliability in producing generous, well rounded Syrah wines with typical red fruit and spicy notes.

Excellent resistance to alcohol and high temperatures so vinification can be undertaken with complete confidence.

your notes



Syrah

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

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