

 For an optimum expression of varietal characteristics

**SafCEno™ UCLM S325**



## INGREDIENTS

Yeast (*Saccharomyces cerevisiae*\*), Emulsifier E491 (sorbitan monostearate)

## ORIGIN

**SafCEno™ UCLM S325** was selected by the Castilla La Mancha University for its ability to reinforce the structure of white wines while optimizing the expression of their character.

## OENOLOGICAL CHARACTERISTICS

### Fermentation abilities

- Rapid fermentation start
- Good fermentation strength on clarified musts
- **Alcohol tolerance: Not recommended above 13% vol./vol. without adequate nutrition**
- **Strong nitrogen requirement:** In a must whose available nitrogen is between 150 & 180 mg/L, this strain requires at least 2 nitrogen supplies (20 g/hl DAP + 20 g/hl Springferm™ at yeast inoculation and 20g/hl DAP or Springferm™ between third and mid fermentation)
- Fermentation temperature: 12 to 35°C

### Metabolic characteristics

- Sugar/Alcohol yield: 16.5 g/L for 1% vol./vol.
- Low production of volatile acidity, SO<sub>2</sub> and acetaldehyde (less than 24 mg/L)
- **High glycerol production: 10 g/L**
- **β-glycosidase activity increasing the aromatic potential of terpenic varieties**

## SUGGESTIONS OF USE

### ▪ For white wines with low structures

With its high glycerol production this strain brings structure to light and low aromatic varieties (Airen, Trebbiano, Chardonnay).

### ▪ For aromatic cultivars

Its β-glycosidase activity enables the **release of terpenic type varietal aromas** (Malvasia, Muscat, Alvarinho, Loureiro, Riesling, Viognier, Gewürztraminer, Pinot Gris) but **SafCEno™ UCLM S325** also gives very good results on **very aromatic cultivars** such as Sauvignon Blanc or Sémillon.

Above 13% vol./vol., **SafCEno™ UCLM S325** metabolism may be disturbed. It is thus very well adapted for the production of sweet wines. For wine making above that degree, adequate nutrition and/or associating **SafCEno™ UCLM S325** with **SafCEno™ BC S103** may be beneficial to keep the aromatic potential of the variety while achieving a correct fermentation.

\* According to « The Yeasts, A Taxonomic Study » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011.

The obvious choice for beverage fermentation    



## USAGE

- ☞ **Gently pour** the desired quantity of yeast in **10 times its weight of tap water at 30-35°C** in a wide vessel. Pay attention to cover all the water surface area by creating a **thin layer of yeast**.
- ☞ **Leave to rest for 20 minutes**.
- ☞ **Gently stir** to complete yeast rehydration while avoiding the formation of lumps prior acclimatization.
- ☞ **Double progressively the volume of the yeast suspension by adding must from the tank** while stirring the mix so that the temperature of the yeast starter decreases and yeast activation starts.
- ☞ **Leave to rest for 10 minutes**.
- ☞ Homogenize and incorporate the yeast starter in the fermentation tank **during a pumping over with aeration**.

## DOSAGE

**Still wines:** 20 g/hl to 30g/hl

**In case of musts with a high potential degree:** 20g/hl + 20g/hl of SafCEno™ BC S103 at mid fermentation (with a preliminary acclimatization)

## PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg)

Carton of 1 vacuum-packed box of 10 Kg (Full box net weight: 10 kg)

## GUARANTEE

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 20°C (during 3 years) and 10°C for an extended storage (4 years).

Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

**Each Fermentis® yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre group, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.**

*The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.*