

 For powerful premium red wines

SafCEno™ UCLM S377



INGREDIENTS

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

ORIGIN

SafCEno™ UCLM S377 was selected by the Castilla La Mancha University for its ability to produce very structured long ageing red wines.

OENOLOGICAL CHARACTERISTICS

- | | |
|------------------------------------|---|
| Fermentation abilities | <ul style="list-style-type: none"> - Rapid fermentation start - Rather slow fermentation kinetic - Total loss of sugars - Alcohol tolerance: 14-15 % vol./vol. - Fermentation temperature: 16 to 35°C. This strain is sensitive to brutal temperature changes, it requires regular fermentation conditions. - High nitrogen requirement: In a must which available nitrogen is between 150 and 180 mg/L this strain requires at least 2 nitrogen supplies (20g/hl DAP + 20g/hl Springferm™ at yeast inoculation and 20g/hl of DAP and Springferm™ between the third and mid-fermentation. - Strong resistance to SO₂ |
| Metabolic characteristics : | <ul style="list-style-type: none"> - Sugar/Alcohol yield: 16.5 g/L for 1% vol./vol. - Low production of volatile acidity (< 0.25 g/L) and of acetaldehyde (<28 mg/L) - No production of sulfur compounds - High production of glycerol : 10 g/L |

SUGGESTIONS OF USE

- **For Mediterranean style varieties**

SafCEno™ UCLM S377 was selected for its respect of the terroir & varietal character. It allows increasing varietal characteristics of **Syrah**, **Mourvèdre**, **Tempranillo** and **Grenache**, and other sun-kissed varieties.

- **For premium red wines**

SafCEno™ UCLM S377 gives excellent results for full-bodied but well-balanced wines. Its **rather slow fermentation kinetic** is very convenient for **wines incurring a fermentation maceration of over 10 days** allowing the wine maker to elaborate finely structured wines. Indeed, during the fermentation the **progressive alcohol production** is favorable to a **good polyphenolic extraction**.

Wines produced present an excellent **ageing capacity** (Tempranillo de Crianza, Cabernet Sauvignon, Syrah) and have an **important volume** thanks to **SafCEno™ UCLM S377's** high glycerol production.

* 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

Fermentation restart: 30 to 40 g/hl

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.

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