

SafOEno™ HD A54

INGREDIENTS

Yeast (Hybrid *Saccharomyces cerevisiae* x *Saccharomyces bayanus*), Emulsifier: E491 (sorbitan monostearate)

ORIGIN

SafOEno™ HD A54 has been created through a Lesaffre R&D yeast hybridization program. This work aimed to overexpress fermentative floral and fruity higher alcohols and their corresponding acetate esters while keeping a clean fermentation profile for light young wines.

OENOLOGICAL CHARACTERISTICS

Fermentation abilities

- **Killer phenotype**
- Moderate implantation strength
- Medium lag phase and medium to fast but **regular kinetics**
- **Good alcohol tolerance: up to 15% v/v**
- **Optimum temperature fermentation: 14-30°C (57-86°F)**
- Good fructose assimilation
- Medium nitrogen requirements: ratio $\frac{\text{YAN (mg/L)}}{\text{Initial sugar (g/L)}} \geq 0.8$

Metabolic characteristics

- Low to medium malic acid consumption and **high total acidity maintenance**
- Medium to high glycerol production
- Moderate volatile acidity and **very low acetaldehyde production**
- Medium H₂S production and **very low SO₂ production / combination**
- **Very high production of 2-phenylethanol, isoamyl alcohol and their acetates**
- High β-damascenone release

SUGGESTIONS OF USE

- **For technological white and rose wines with strong amylic notes**

Due to its extraordinary high production of isoamyl alcohol / isoamyl acetate and 2-phenylethanol / 2-phenylethyl acetate, **SafOEno™ HD A54** is bringing to your wines **intense fruitiness towards banana, candy and strawberry notes**.

Its capabilities to maintain **high total acidity** and to bring **roundness and sweetness** is interesting to keep a **very gourmet balance**.

- **For blending bases**

The moderate production of ethyl esters by this strain combined with a very high isoamyl acetate production, acting as a flavor enhancer, allows to systematically **strengthen the aromatic intensity** of the wine, particularly **on fermentative notes**. It makes this strain a really good tool **to value neutral bases or to bring complexity to aromatic bases**. This property leads as well to remove green aromas due to early picked grapes for delightful wines.

Considering its low SO₂ production, this strain is particularly suitable for **low SO₂ content wines** and favor malolactic fermentations.

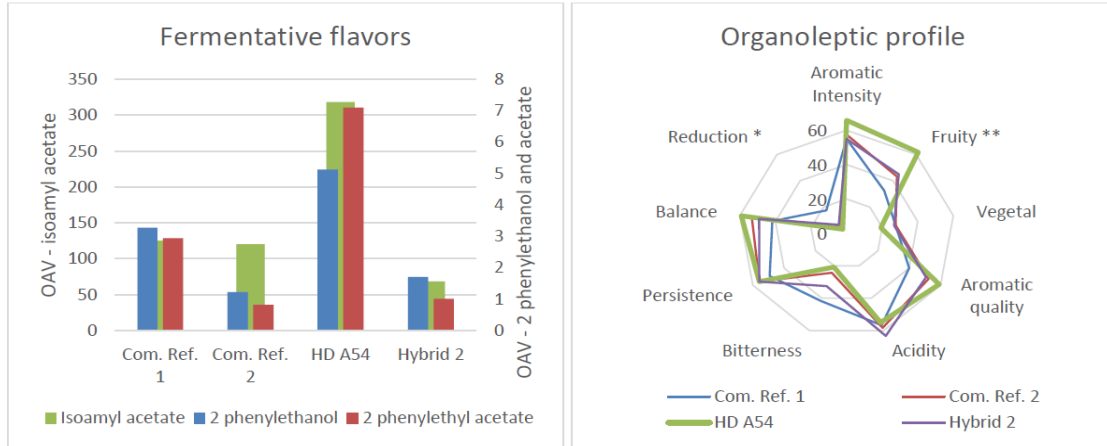
SafOEno™ HD A54 will help winemakers adding **value** to their **young and non-varietal wines**.

The obvious choice for beverage fermentation 



TRIAL

Melon de Bourgogne, Loire valley, 12.2% v/v, Adjustment with DAP from YAN/S = 0.3 to 1 and Adjustment of turbidity (60 NTU) with 30g/hl SpringCell at yeast inoculation, fermentation temperature constant 18°C (64 °F).
12 professional tasters. (* significant at 5%, ** 1%) OAV: Odor Active Value (Concentration/Perception threshold)



USE



Lesaffre know-how and continuous yeast production process improvement lead to obtain an **exceptional quality of dry yeasts able to resist to a very wide range of use, cold or no rehydration included, without affecting their viability, kinetic and/or analytical profile.**

Winemakers can choose usage conditions that fit the best their needs, i.e.:

› **Direct inoculation:**

Pour the yeast on the surface of **at least 10 times their weight of must** (possibly directly on the top of the tank or during tank filling after settling for whites and rosés). Gently stir to avoid or break clumps. **Immediately transfer into the tank via a pumping over with aeration** (or homogenize tank volume).

› **With prior rehydration:**

- Pour the yeast on the surface of **10 times their weight of tap water at room temperature**. Gently stir to avoid or break clumps. **Wait for 20 minutes and transfer into the tank via a pumping over with aeration.**

DOSAGE

Still white and rose wines: 20-30 g/hl, **straight after settling**

PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (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.

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