

## SafOEno™ HD T18

### INGREDIENTS

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

### ORIGIN

**SafOEno™ HD T18** has been created through a Lesaffre R&D yeast hybridization program. This work aimed to select a yeast strain particularly suitable for the expression of varietal terpenic aromas with a nice mouthfeel balance and clean fermentation profile.

### OENOLOGICAL CHARACTERISTICS

#### Fermentation abilities

- **Killer phenotype**
- Medium to high implantation strength
- Low to medium lag phase with **fast and regular kinetic**
- **Good alcohol tolerance: up to 15% v/v**
- **Optimum temperature fermentation: 10-30°C (50-86°F)**
- Good fructose assimilation
- Low nitrogen requirements: ratio  $\frac{\text{YAN (mg/L)}}{\text{Initial sugar (g/L)}} \geq 0.7$

#### Metabolic characteristics

- Low malic acid consumption
- Medium glycerol production
- **Low volatile acidity production**
- Low to medium H<sub>2</sub>S production
- **Low to medium SO<sub>2</sub> production / combination**
- **Balanced production of ethyl and acetate esters**
- **Favors high terpenol release and maintenance**

### SUGGESTIONS OF USE

- For fresh and complex terpenic white wines

**SafOEno™ HD T18** increases the aromatic potential of **terpenic varieties** such as Muscat, Viognier, Gewürztraminer, Riesling, Pinot Gris... thanks to **terpenols and β-damascenone release** supported by a balanced production of acetate & ethyl esters, which **strengthens wines' complexity**. It particularly enhances fresh floral and citrus fruit notes.

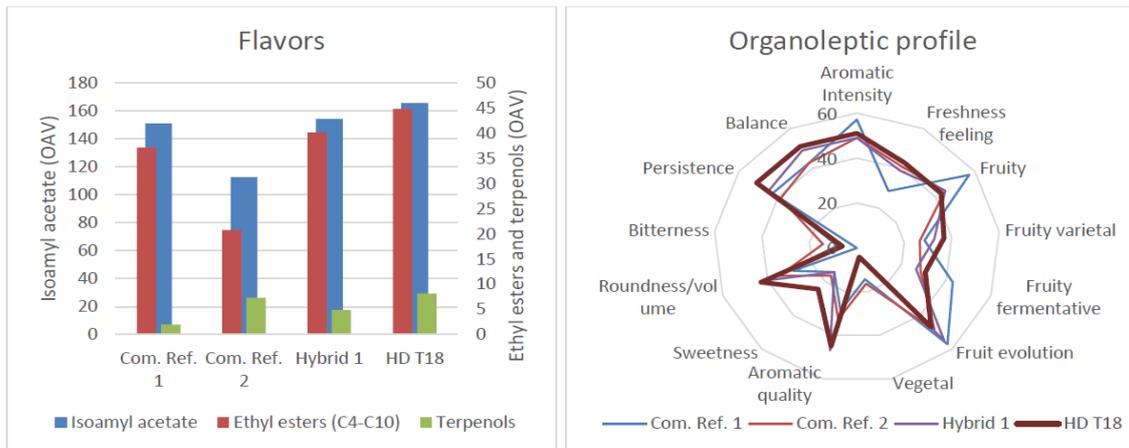
Its **clean fermentation profile** towards undesirable metabolites combined to its aromatic properties gives to the winemaker a tool to elaborate **fresh varietal and complex white wines**.

The obvious choice for beverage fermentation 



## TRIAL

Viognier, Languedoc Roussillon, 12.6% v/v, Adjustment with DAP from YAN/S = 0.4 to 0.9 and Adjustment of turbidity from 2 to 100. NTU plus 10g/hl SpringCell at yeast inoculation, Fermentation temperature 17-19°C (63-66 °F). 7 professional tasters.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 wines: 20 g/hl**

## 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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