Wine yeast
selected from nature

UVAFERM BDX™

Saccharomyces cerevisiae

The perfect fermenter

DESCRIPTION

The UVAFERM BDX™ yeast, isolated in France, has qualities which are recognized world-wide, respects the Bordeaux grape varieties, especially in terms of varietal aromas and flavors.

BENEFITS & RESULTS

Cabernet Sauvignon, Merlot and Cabernet Franc are grown worldwide. According to the soil, the yield, the type of winemaking, the wines made from these grape varieties will have different expressions. They however, present dominating and specific characters such as pepper hints (pyrazine) for Cabernet Franc and Cabernet Sauvignon and strawberry jam hints (furaneols) for Merlot. UVAFERM BDX™ is well-adapted to optimize the fermentation of these varieties.

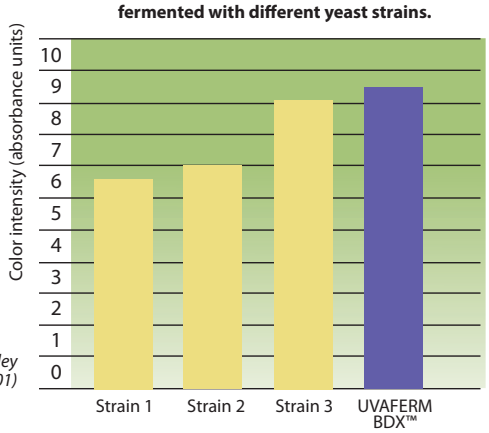
In addition, the UVAFERM BDX™ yeast preserves the phenolic compounds in the wines and allows the winemaker to elaborate wines with strong colors and high total polyphenol levels. It has low ß-glycosidase activity to help limit color loss.

Sensory profiles and color

Sensory profile of wines made with the UVAFERM BDX™ yeast in various wine-growing regions

Varieties	Countries	Sensory profiles
Cabernet-Sauvignon	USA	Dry fruits, olives, round tannins
Merlot	USA	Ripe fruits, round tannins
Malbec	Argentina	Dry fruits, truffles

Comparison of the color intensity of wines fermented with different yeast strains.



Syrah Clare Valley (Australian Wine Research Institute, 2001)

YSEO™ PROCESS
Research in collaboration with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to meet demanding fermentation conditions. While not all yeast benefit from this process, YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of organoleptic deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.

LALLEMAND
LALLEMAND OENOLOGY

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 18 to 30 °C
- Alcohol tolerance up to 16% v/v
- Moderate fermentation rate
- Competitive factor ("Killer K2") active
- Medium nutritional requirement
- Low production of volatile acidity
- SO_2 production
- Low foam formation
- Compatible with malolactic wine bacteria

**subject to fermentation conditions*

INSTRUCTIONS FOR OENOLOGICAL USE

A. Rehydration without yeast protector

Dosage rate: 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

Notes:

The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

PACKAGING AND STORAGE

- Available in 500 g
- Store in a dry place at 4-11 °C
- To be used once opened

Distributed by:

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