

UVAFERM GHM™

Saccharomyces cerevisiae

A yeast recommended for cool climate aromatic whites

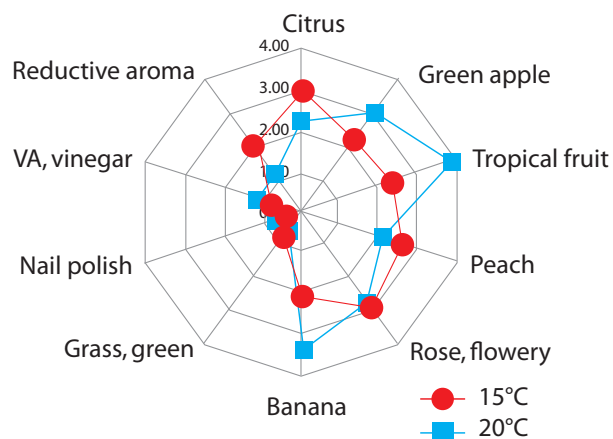
DESCRIPTION

UVAFERM GHM™ was isolated by a team led by Professor Manfred Grossmann, Microbiology and Biochemistry section, Geisenheim Research Centre, Germany.



BENEFITS & RESULTS

Numerous trials with UVAFERM GHM™ in Rielsing and other cool climate aromatic white varieties resulted in harmonious and well-balanced wines. This yeast has the ability to enhance floral aromas, whilst avoiding strong ester production. It brings harmony between bouquet and the delicate fruit aromas as well as maintaining a refined acidity, important in such varieties as Riesling. UVAFERM GHM™ is particularly suited for white wines destined for extended lees contact. The figure below demonstrates the impact on flavor when using this yeast at two different fermentation temperatures.



Impact of fermentation temperature on wine aroma and flavor (Riesling)

YSEO™
PROCESS
Research in collaboration
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to help overcome demanding fermentation conditions.

YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of sensory deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.



PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 16 to 20 °C
- Alcohol tolerance up to 14% v/v
- Medium nutritional requirement
- Competitive factor ("Killer K2") sensitive
- Short lag phase
- Low production of volatile acidity
- Very low SO₂ production
- Low foam production
- 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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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. May 2024.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
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