



ENOFERM RP15™

Saccharomyces cerevisiae

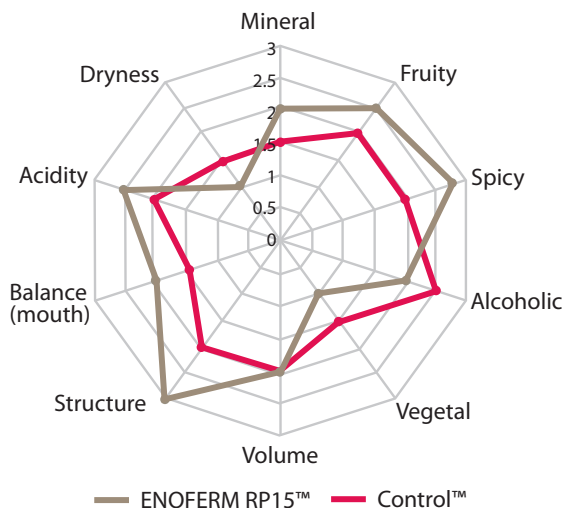
For flavor richness and mineral aromatic notes
in concentrated reds

DESCRIPTION

ENOFERM RP15™ yeast was selected from spontaneous Rockpile Syrah fermentations. This California isolate is used in concentrated reds, particularly Syrah, Zinfandel, Cabernet Sauvignon and Merlot where a moderate fermentation rate is desired for rich, lush, balanced mouthfeel and full-bodied wines.



BENEFITS & RESULTS



Harvest – Syrah - Castilla La Mancha - High quality grapes
(hot climate) - pH: 3.56 - ABV.: 15.8%. : Tasting results five months
after fermentation

Contributes a rich mid-palate structure. ENOFERM RP15™ enhances varietal fruit characters, red fruit, and mineral notes. Good color stabilization is apparent when this yeast is used.

ENOFERM RP15™ has a moderate nitrogen demand and promotes varietal flavor and red fruit with mineral aromatic note development when carefully rehydrated using a GO-FERM™ product.

Sensory profile

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 20 to 30 °C
- Alcohol tolerance up to 17% v/v
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Moderate nutritional requirement
- Compatible with malolactic wine bacteria
- Low to moderate production of SO₂
- Very short lag phase
- Low production of H₂S
- Good color stabilization of red fermentations
- In stressful conditions such as low nitrogen content, an increase of VA could be observed
- Good nutrition management is recommended

**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 and 10 kg
- Store in a cool dry place
- To be used once opened

Distributed by:

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. February 2023.



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YEASTS



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