

UVAFERM VRB™

Saccharomyces cerevisiae

Balanced mouthfeel high alcohol reds

DESCRIPTION

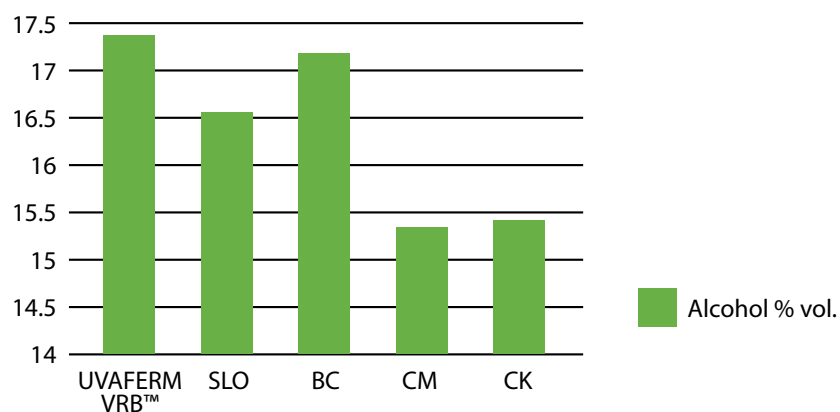
UVAFERM VRB™ was selected by CIDA de Logroño, la Rioja, Spain for the fermentation of red wines to soften the tannins and bring flavor complexity with a good mid-palate mouthfeel.



BENEFITS & RESULTS

UVAFERM VRB™ is used successfully in red wines to bring out varietal aromas enhanced perception of esters while the depth of flavor is often described as ripe fruit, jam, hazelnut and dried plums. Red wines fermented with UVAFERM VRB™ tend to have good color intensity and stability with great polyphenolic structure. With proper integrated nutrition, this yeast has an alcohol tolerance of up to 17% alcohol over a wide temperature range. It softens high acid musts by partially metabolizing malic acid as well as facilitating malolactic fermentation.

HIGH ALCOHOL TOLERANCE



High alcohol tolerance of UVAFERM VRB™ in 284 g of sugar per 1L of must (Mantova, Italy)

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.



- PROPERTIES***
- *Saccharomyces cerevisiae* var. *cerevisiae*
 - Optimum fermentation temperature range: 15 to 30 °C
 - Alcohol tolerance up to 16% v/v
 - Good fermentation rate
 - Competitive factor ("Killer K2") sensitive
 - Short-medium lag phase
 - Medium nutritional requirements

- Can degrade some malic acid in the juice during alcoholic fermentation
- Compatible with malolactic wine bacteria
- Low production of volatile acidity
- Low production of SO₂
- Low foam production

**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. July 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture

www.lallemandwine.com