

UVAFERM HPS™

Saccharomyces cerevisiae

For mouthfeel, roundness of palate and the softness of tannins

DESCRIPTION

Following many years of research from Centro Superior de Investigaciones Científicas (CSIC) in Spain, supported by Lallemand, has resulted in the selection of UVAFERM HPS™. This yeast was obtained from a new selection method, patented by the CSIC (P200102541) to isolate a polysaccharide overproducer (*Saccharomyces cerevisiae*) from random mutagenesis (non-GMO).

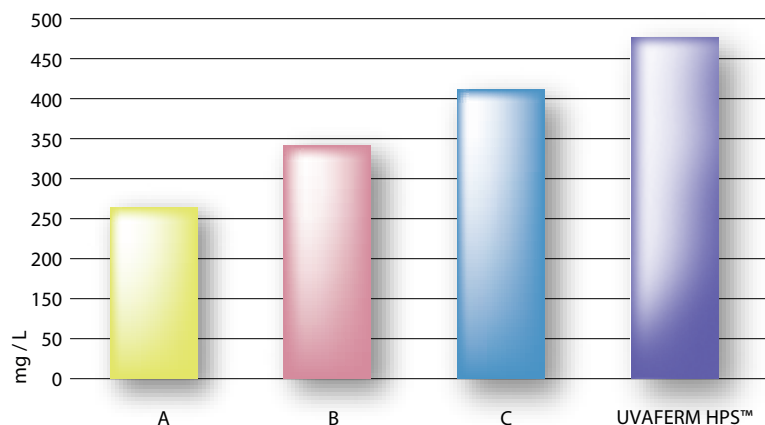


BENEFITS & RESULTS

Winemaking trials with UVAFERM HPS™ have shown the positive impact of yeast mannoprotein overproduction on the quality of premium red wines. In comparative trials with grape varieties such as Cabernet Sauvignon, Tempranillo and Merlot, wines at the end of fermentation exhibited a notable improvement in sensory perception of mouthfeel, roundness and sweetness of the tannins. In addition, such wines have become known for strong varietal characteristics with a tendency towards candied fruit.

Often used for the production of early release reds, where roundness and soft tannins are required earlier in the maturation process.

POLYSACCHARIDES RELEASE



Tempranillo, La Rioja, 2009. 14% vol., pH 3.6, TA: 5.5 g/L
Total polysaccharides after malolactic fermentation

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: 18-30°C
 - Alcohol tolerance up to 16% v/v
 - Moderate fermentation rate
 - Competitive factor ("Killer K2") neutral
 - Medium nutritional requirement

- Compatible with malolactic wine bacteria
- Low production of SO₂
- Moderate production of H₂S under low YAN conditions

**subject to fermentation conditions*

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage rate:

- 25 g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10⁶ viable cells/mL)
- 30 g/hL of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid range

Procedure for 1000 L ferment.

1. Add 300 g of Go-Ferm Protect Evolution™ to 5 L of 40-43 °C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
2. When the temperature of this suspension is between 35-40 °C, sprinkle 250 g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
3. Allow to stand for 20 minutes before further gently mixing.

4. Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.

5. Inoculate into the must.

+ Notes:

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10 °C.
- It is recommended that juice / must be inoculated no lower than 18 °C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

PACKAGING AND STORAGE

- Available in 500 g and 10 kg
- 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
/PROTECTORS



SPECIFIC
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LALLEMAND OENOLOGY

Original by culture