

# 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).

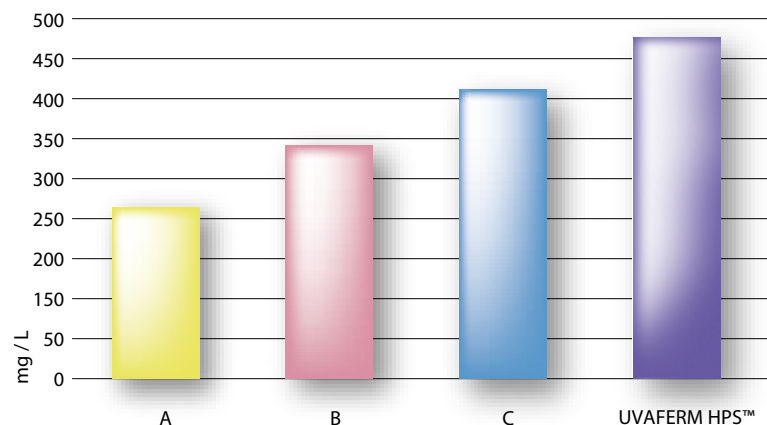


## BENEFITS & RESULTS

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. 14% vol., pH 3.6, AT: 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 SO<sub>2</sub>
  - Moderate production of H<sub>2</sub>S under low YAN conditions
- \*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. March 2023.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
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SPECIFIC  
YEAST DERIVATIVES



ENZYMES



CHITOSAN



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Original by culture

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**Visionary biological solutions** - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.