

# UVAFERM CGC62™

*Saccharomyces cerevisiae*

A yeast recommended for cool climate aromatic whites

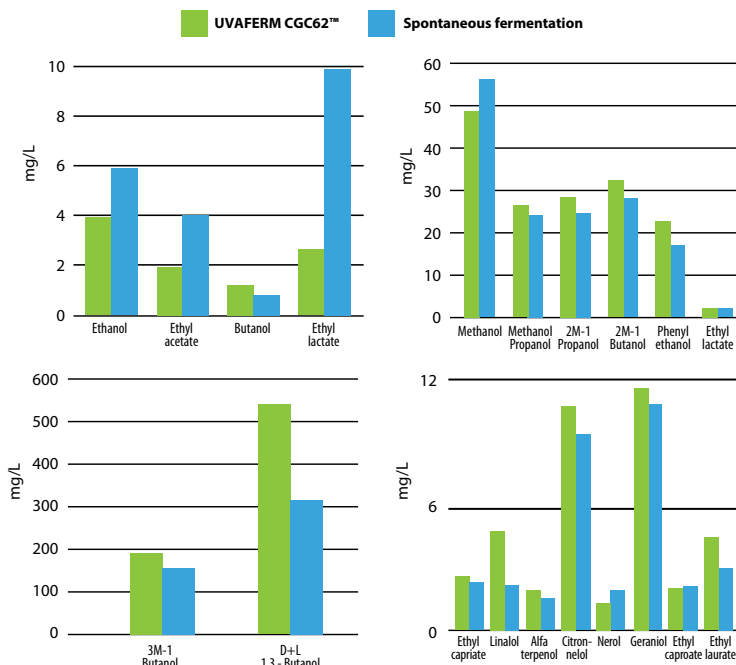
## DESCRIPTION

UVAFERM CGC62™ yeast has been selected in the Charentes region in France that have traditionally fermented the wines from which distillate is prepared to produce Cognac.



## BENEFITS & RESULTS

### Aroma



UVAFERM CGC62™ trialled for several years and found to give fermentation characters required to produce premium Cognac and Brandy.

It is also used to ferment low-aromatic or neutral musts. UVAFERM CGC62™ is suitable for fermentation of musts with low acidity, as well as with high alcohol content. It was found to enhance the aroma of the wine, either from neutral or aromatic varieties, both rosés and reds. It is a strain capable of producing esters and other secondary aromas that enhance the fruity character of the wine, highlighting the varietal components of the grape, making them more complex. It produces fruity aromas such as pear, banana and pineapple.

**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: 15 to 30 °C
- Alcohol tolerance up to 14% v/v
- Regular fermentation rate
- Competitive factor ("Killer K2") active
- Short lag phase
- Low nutritional requirement
- Average production of volatile acidity
- Low SO<sub>2</sub> production
- Glycerol production 6-7 g/L
- Very 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 STORAGE

- Available in 500 g
- 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.



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YEASTS



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