



UVAFERM CS2™

Saccharomyces cerevisiae

Enhance varietal aromas

DESCRIPTION

UVAFERM CS2™ was selected by the Colmar Institute in Alsace in collaboration with Danstar. It has a high nutrient requirement, however with appropriate nutrition, this strain strongly enhances the varietal aromas of classical white grape varieties.



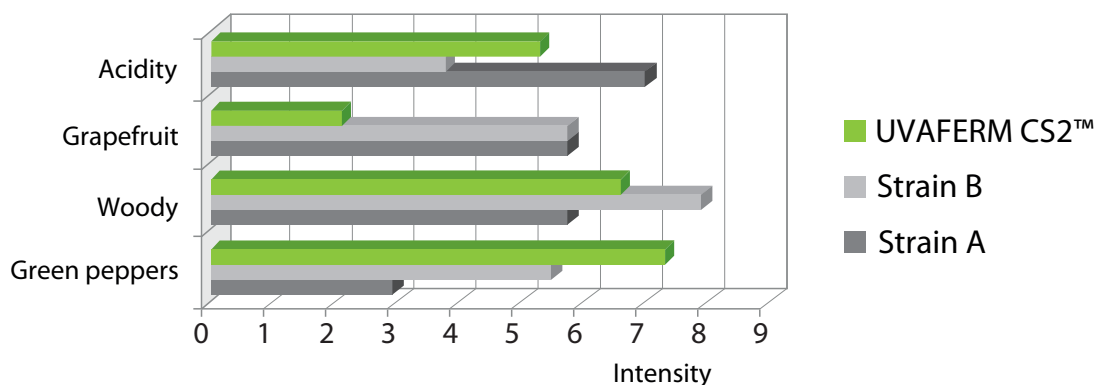
BENEFITS & RESULTS

UVAFERM CS2™ enhances the varietal aromas like 4-mercapto-4-pentan-2-one in Sauvignon blanc, as well as the floral aromas in varietal wines. It also brings an excellent mouthfeel to the wine.

It is used for the production of high-quality varietal white and rosé wines, the fermentation of white musts produced with skin maceration and in fermentation and sur lies in barrels.

It can be used with the following varieties: Sauvignon blanc, Tocai, Pinot gris, Pinot blanc, Muller Thurgau, Moscato, Traminer, Riesling, Prosecco, Chardonnay, Albana, Grillo, Grechetto, Garganega, Albarino, Godello, Moscatel, Malvasia, Verdejo, Sauvignon blanc.

AROMATIC COMPLEXITY



Sensory profile of Sauvignon blanc (Sancerre)

- PROPERTIES***
- *Saccharomyces cerevisiae* var. *cerevisiae*
 - Optimum fermentation temperature above: 16 °C
 - Alcohol tolerance up to 13% v/v
 - Moderate fermentation rate
 - Competitive factor ("Killer K2") neutral
 - Short lag phase
 - Good glycerol production
 - Low acetaldehyde production
 - Low SO₂ production
 - H₂S production depends on the nitrogenous nutrition
 - Foam production: depends on turbidity
 - High nutritional requirement
- *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 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



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ENZYMES



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Original by culture