



# UVAFERM VN™

*Saccharomyces cerevisiae*

For fruity, rounded red wines. High alcohol resistance

## DESCRIPTION

UVAFERM VN™ yeast was selected by the IVICAM (Castilla-La Mancha Wine and Vine Institute) for the fermentation of young red wines.

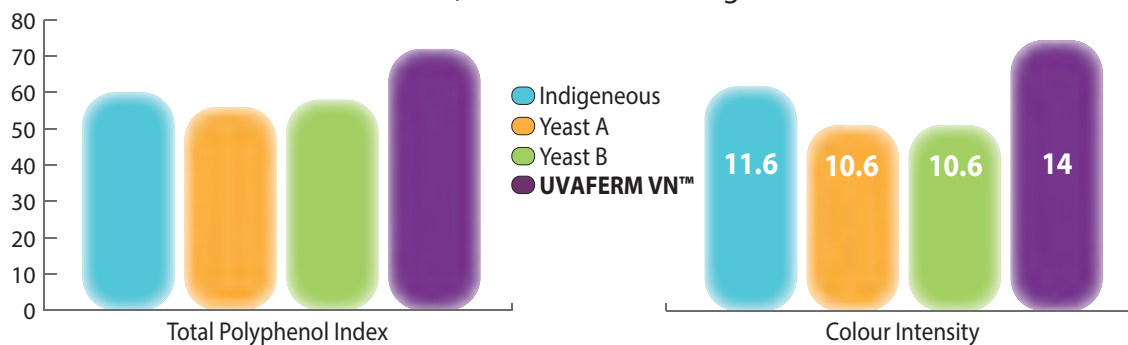


## BENEFITS & RESULTS

UVAFERM VN™ has significant production of fresh fruit aromas and with its ability to reduce herbaceous notes and increase volume in the mouth, it is the perfect tool for early drinking fruity red wines.

UVAFERM VN™ is ideally suited to carbonic maceration for “primeur” and fresh fruits oriented wines.

Effect on colour  
Grenache, inoculation rate 25 g/hL



- PROPERTIES\***
- *Saccharomyces cerevisiae* var. *cerevisiae*
  - Optimum fermentation temperature range: 16 to 28 °C
  - Alcohol tolerance up to 15.5% v/v
  - Moderate fermentation rate
  - Competitive factor ("Killer K2") positive
  - Low volatile acidity production

- Low SO<sub>2</sub> production
- Low acetaldehyde production
- Low H<sub>2</sub>S 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  
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Original by culture

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