

# UVAFERM PM™

*Saccharomyces cerevisiae*

**Fermentation security. Respects varietal aromas.  
Excellent sparkling wine strain**

## DESCRIPTION

UVAFERM PM™ was selected in the Champagne region, France for the fermentation of sparkling wines.



## BENEFITS & RESULTS

UVAFERM PM™ is used to produce sparkling wine with elegant bouquet, fine and persistent perlage in both classic and Charmat methods. It is also very appreciated for the elaboration of white varietal wines respecting the original grape characteristics. UVAFERM PM™ is compatible with barrel fermentation. It can also be used during fermentation at low temperatures or with cool climate varietals. It is also used to restart stuck fermentations.

## PROPERTIES\*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimal fermentation temperature range: 15-35 °C
- High tolerance to alcohol : 15%
- Competitive factor ("Killer K2") active
- Low nutritional requirement
- Low volatile acidity production
- Low H<sub>2</sub>S production
- Low SO<sub>2</sub> production
- Low production of acetaldehyde
- Low foam production

\*subject to fermentation conditions

## INSTRUCTIONS FOR OENOLOGICAL USE

- White winemaking: 20 to 30 g/hl
- Sparkling winemaking: 30 to 40 g/hl

*Notes: dosage range is based on the must sugar content and sanitary state of the grapes and winery.*

*For sparkling winemaking consult your distributor regarding the optimal protocol to be applied for acclimatation. Rehydration and inoculum*

1. Rehydrate in 10 times its weight of water at 37 °C, lightly stirring
2. Let stand for 15 minutes then stir
3. Wait 15 minutes, stir again to homogenize, add to the must at the beginning of tank filling

### ADVICE FOR USE

- The total rehydration duration should never exceed 45 minutes.
- The temperature difference between the must to be inoculated and the rehydration medium should never be over 10 °C (if any doubt, please contact your supplier or Lallemand).
- It is essential to rehydrate the yeast in a clean container.
- The rehydration in must is not advisable.

## 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  
SOLUTIONS

**LALLEMAND**

LALLEMAND OENOLOGY

Original **by culture**

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