



UVAFERM EXENCE™

Saccharomyces cerevisiae

To reveal the aromatic potential of your white and rosé wines

DESCRIPTION

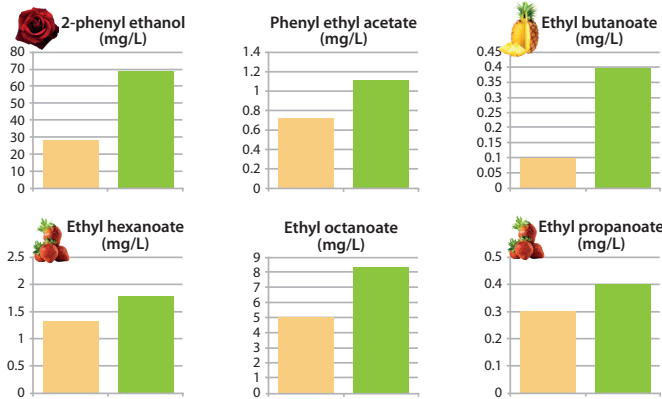
Selected in collaboration with the Institute for Wine Biotechnology (University of Stellenbosch in South Africa). UVAFERM EXENCE™ comes from a natural crossing between two yeast strains, resulting in an aromatic yeast adapted to reveal varietal aromas such as thiols during fermentation of white and rosé wines.



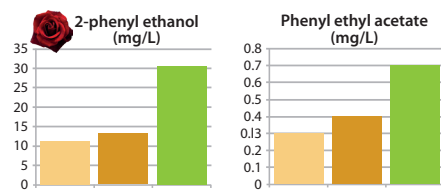
BENEFITS & RESULTS

Wines fermented with UVAFERM EXENCE™ show an intense and complete aromatic profile with an exceptional expression of thiols, esters and floral aromas.

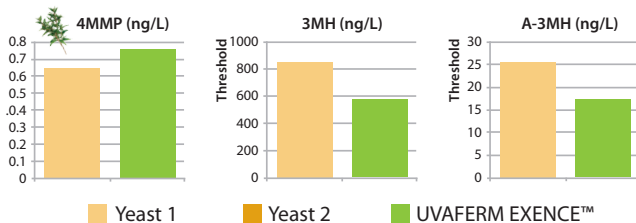
Sauvignon blanc - France/Esters:



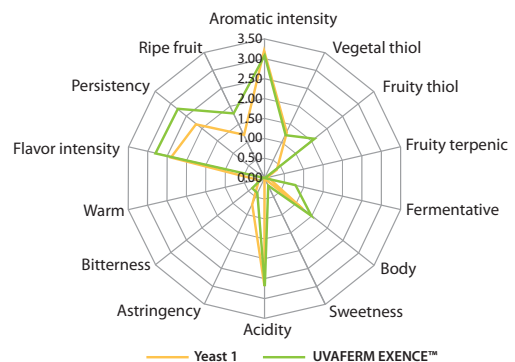
Colombard - France/Esters



Sauvignon blanc - France/Volatile thiols content



Colombard - Sensory profile (Professional panel)



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*
 - Optimal fermentation temperature above: 14 °C
 - Alcohol tolerance up to 14.5% v/v
 - Competitive factor ("Killer K2") active
 - Low nutritional requirement
 - Low volatile acidity production
 - Low SO₂ production
 - Steady fermentation kinetics

**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 500g and 10kg
- 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