



UVAFERM 43 RESTART™

Saccharomyces cerevisiae

The utmost fructophilic yeast for a simple and efficient restart of stuck fermentations

DESCRIPTION

In a collaboration with InterRhône (France), UVAFERM 43™ is now available in a more robust form called UVAFERM 43 RESTART™. This new yeast is quicker to adapt after inoculation as it has been optimized and pre-acclimatized to perform efficiently under the challenging conditions of a stuck fermentation. The yeast is naturally resistant to adverse conditions of stuck fermentation. Highly fructophilic, UVAFERM 43 RESTART™ enables winemakers to efficiently resolve most stuck fermentation problems in a few steps.



BENEFITS & RESULTS

Under oenological conditions, glucose and fructose are the main fermentable sugars used by *Saccharomyces cerevisiae*. Although both of these hexoses are generally present in musts in equivalent quantities, *Saccharomyces cerevisiae* prefers to consume glucose, which explains why the main residual sugar in stuck ferments is fructose. Our R&D showed that in oenological conditions where nitrogen, sugar and glucose/fructose ratios were varied, the yeast UVAFERM 43 RESTART™ proved to be the most efficient at metabolizing fructose under conditions similar to those found in stuck ferments.

PROPERTIES*

- *Saccharomyces cerevisiae* Gal- (ex var. *bayanus*)
- Alcohol tolerance up to 18% v/v
- High fermentation rate
- Competitive factor ("Killer K2") active
- Excellent for restarting stuck ferments with high fructose/glucose ratio
- Highly fructophilic
- Relatively low nutritional requirement
- Low SO₂ and H₂S production
- Neutral sensory effect on the finished wine

*subject to fermentation conditions

YSEO™
PROCESS
Research in collaboration
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to meet demanding fermentation conditions. While not all yeast benefit from this process, YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of organoleptic deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.

PROTOCOLE TO RESTART A STUCK FERMENTATION

For 100 hL of stuck wine (<20 °C):

- Adjust SO₂ level depending on analysis.
- Add 4 kg (40 g/hL) of specific cell wall (RESKUE™).
- Rack-off after 24-48h (after racking, temperature of the wine will be increased to 20 °C).

STEP 1:

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Dissolve by gently stirring and wait for 20 minutes.

The use of one of our GO-FERM™ products (yeast protectant) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

STEP 2:

Add to rehydrated yeasts: 1.3 hL of water, 20 kg of sugar, 3.3 hL of stuck wine detoxified and 0.2kg of FERMAID O™ (Pied-de-cuve at 20-25 °C). Wait until density reaches 1000 (48-72h).

STEP 3:

Add Pied-de-cuvee (5 hL) to the detoxified stuck wine preparation (100 hL), and add 4 kg of FERMAID O™.

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. October 2024.



WINE
YEASTS



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