



# UVAFERM 43 RESTART™

*Saccharomyces cerevisiae*

The upmost 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 SO<sub>2</sub> and H<sub>2</sub>S production
- Neutral sensory effect on the finished wine

\*subject to fermentation conditions

## PROTOCOLE TO RESTART A STUCK FERMENTATION

### Products required:

- **ResKue™** – 65 g/hL of stuck wine volume
- **Go-Ferm Protect Evolution™ (GPE)** – 30 g/hL of stuck wine volume
- **Uvaferm 43®** – 50 g/hL of Stuck Wine Volume
- **Fermaid AT™** – 50 g/hL of initial starter mixture volume (in step 2).
- Juice or Grape concentrate.

### Procedure for 10 hL (1000 L) of stuck wine

#### 1. Preparation of the wine

- Ensure 7-8 ppm free SO<sub>2</sub>.
- Rehydrate 400 g ResKue™ (40g/hL), as per the data sheet.
- Stir resuspended ResKue™ into the wine.
- Allow to settle for 48 hrs, then rack or filter the wine

#### 2. Preparation of the 'initial starter mixture'

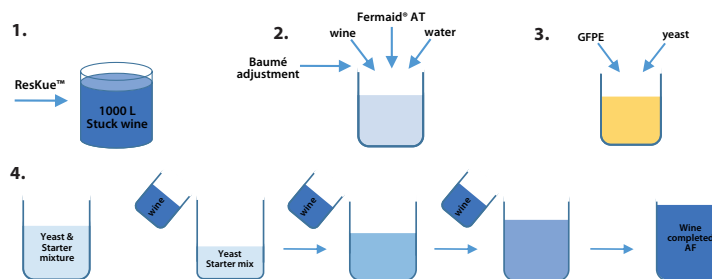
- Prepare the initial starter mixture and adjust temperature to 25-30 °C.
- 25 L stuck wine.
- 25 L water.
- 25 g Fermaid® AT (50 g/hL)
- Adjust sugar to approx. 5° Baume (e.g. with grape juice of grape concentrate).

#### 3. Preparation of the yeast

- Add 300 g GoFerm Protect Evolution™ (30 g/hL) into 6 L water, 40-43 °C.
- Stir until a homogenous suspension.
- Leave for 10 minutes.
- Sprinkle 500 g Uvaferm 43 (50 g/hL) slowly & evenly onto GFPE/water, 35-40 °C.
- Wait 20 minutes.
- Further gentle mixing.

#### 4. Restart the fermentation of the stuck wine

- Slowly add yeast (Step 3) into the initial starter mixture (Step 2).
- Ensure temperature does not change more than 10 °C.
- Mix well; maintain temperature at 20-24 °C.
- Monitor the sugar level of the starter.
- When sugar has dropped by half, slowly double the volume with stuck wine
- Monitor the sugar level
- Maintain temperature at 20-24 °C
- When sugar has dropped by half, slowly double the volume with stuck wine
- Maintain temperature at 20-24 °C
- Repeat adding stuck wine, as above, until all the stuck wine has been added
- Only allow the last batch of added stuck wine to go to complete dryness



## PACKAGING AND STORAGE

- Available in 500 g and 10 kg
- Store in a cool dry place
- To be used once opened

Distributed by:

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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. May 2024.



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YEASTS



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