



UVAFERM 299™

Saccharomyces cerevisiae

For excellent mouthfeel, color stability
and long-lasting fruity aromas

DESCRIPTION

The UVAFERM 299™ yeast has been selected in the Beaujolais region by Danstar for red wines with intense fruit expression and color intensity.

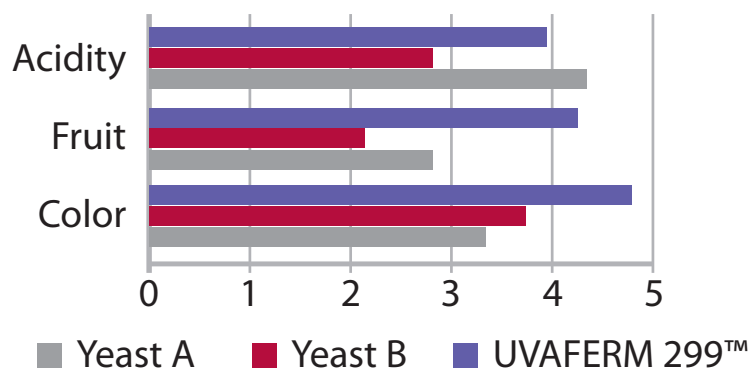


BENEFITS & RESULTS

UVAFERM 299™ is used for young red wines with lower phenolic maturity to decrease the vegetal aromas and astringency characters. It can also be used in the production of rosé and young red wines, or for reds undergoing carbonic maceration. It brings a positive impact on red color intensity and stability due to a lower adsorption of anthocyanins on the yeast cell wall and to the high release of polysaccharides during alcoholic fermentation and autolysis. It produces long lasting fermentative aromas of red fruits.

It is recommended in Tempranillo, Garnacha, Monastrell, Bobal, Mencia, Sangiovese, Barbera, Bonarda, Corvina, Dolcetto, Freisa, Grignolino, Lambrusco, Pinot Noir, Schiava, Teroldego.

SENSORY IMPACT



Dolcetto trial: wine tasting score

PROPERTIES* *Saccharomyces cerevisiae* var. *cerevisiae*

- Optimum fermentation temperature range: 18 °C to 28 °C
- Alcohol tolerance up to 14% v/v
- Moderate fermentation rate
- Competitive factor ("Killer K2") neutral
- Medium lag phase
- Relatively high nutritional requirement
- Low production of volatile acidity
- Low production of SO₂
- H₂S production depends on the nitrogen nutrition
- Low foam 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. March 2023.



WINE
YEASTS



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