



UVAFERM CM™

Saccharomyces cerevisiae

For fermentation security, even at higher temperatures

DESCRIPTION

UVAFERM CM™ was selected by researchers of the University of California (Davis, USA) from the yeast collection of the Pasteur Institute (Paris, France) for the fermentation of white and red wines in large-volume tanks with little temperature control.



BENEFITS & RESULTS

UVAFERM CM™ has a rapid onset of fermentation, even at the start of the season for the production of young or aged red wine with a short maceration period. It has a very short lag phase and a good capacity to dominate over indigenous microflora.

It is compatible with all grape white and red varieties and has good extraction of tannins and color.

UVAFERM CM™ optimizes the quality of wine without taking away from the specific characteristics of a particular grape variety, accentuating its fruit character.

PROPERTIES*

- *Saccharomyces cerevisiae Gal-* (ex var. *bayanus*)
- Optimum fermentation temperature range: 12 to 28 °C
- Alcohol tolerance up to 15% v/v
- High fermentation rate
- Competitive factor ("Killer K2") positive
- Short lag phase
- Low nutritional requirement
- High production of glycerol
- Low acetaldehyde production
- Low volatile acidity
- Low foam formation
- Low H₂S production depending on the nitrogen availability
- Cryotolerant
- Fine and persistent "perlage"

*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. July 2023.

Product compliant with the International Oenological Codex and EC Regulation 1493/99.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture