Wine yeast
selected from nature

UVAFERM FC-513™

Saccharomyces cerevisiae

To reveal the varietal character of high quality sparkling wines

DESCRIPTION

UVAFERM FC-513™ was selected by the Centre Vinícola del Penedes (CEVIPE) in Spain for its excellent performance and sensorial contribution during the primary fermentation and also for its ability to perform reliable secondary fermentation. UVAFERM FC-513™ is an excellent choice to produce high quality sparkling wines.

BENEFITS & RESULTS

UVAFERM FC-513™ has shown a good fermentative capacity in difficult conditions. Moreover, trials in many regions revealed excellent results in term of freshness and varietal character of final wines. In addition to its properties to perform secondary fermentation, UVAFERM FC-513™ is also a highly recommend choice for the vinification of most still white and rosé wines.

Sparkling white wines producedwith UVAFERM FC-513™: 3 varietals in different subareas (D.O. Penedes).

VARIETY	TASTING NOTES
Macabeu	Fresh fruit aromas and acidity perception in mouth.
Parellada	Citric and floral aromas. Sweet and volume perception in mouth with fresh aftertaste.
Xarel-lo	Aromatic complexity, spiciness and dry fruit. Balance mouthfeel and long fruit aftertaste.

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LALLEMAND OENOLOGY

PROPERTIES*

- *Saccharomyces cerevisiae* Gal.- (ex var. *bayanus*)
- Optimum fermentation temperature range: 14 to 18 °C
- Alcohol tolerance up to 16% v/v
- High fermentation rate
- Competitive factor ("Killer K2") active
- Short lag phase
- Low nutritional requirement
- Low acetaldehyde production
- High glycerol production
- Highly recommended for secondary fermentation of sparkling wines («prise de mousse»)

**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 STORAGE

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

Distributed by: