



## SafEno™ NDA 21



THE CHOICE FOR ELEGANT FRUITY STYLE RED WINES

### Ingredients:

Yeast (*Saccharomyces cerevisiae*\*), Emulsifier: Sorbitan monostearate

\* According to « The Yeasts, A Taxonomic Study » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011

### Origin:



SafEno™ NDA 21 was isolated from the original region of Nero d'Avola, in Sicily.

This strain is the result of a 4-year research by the Regional Institute of Wine & Vine in collaboration with prestigious Sicilian wineries.

### Enological characteristics:

#### • Fermentation abilities:

- Medium but regular fermentation kinetics
- **Recommended maximum alcohol: up to 15% vol./vol.**
- Recommended temperature range: 14-30 °C (57-86°F)
- **Medium nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L): ≥ 0.8**

#### • Metabolic characteristics:

- Killer factor: Sensitive but good settlement strength
- **High glycerol production: up to 8 g/L**
- Medium production of volatile acidity and **very low production of acetaldehyde**
- **No to low production of SO<sub>2</sub>** with a medium combination and low production of ethyl carbamate
- Complex & discrete bouquet thanks to a medium production of higher alcohols and esters
- **Very low adsorption of colored pigments**

### Suggestions of use:

#### • For harmonious, fruity and spicy red wines:

SafEno™ NDA 21 is recommended for the production of **harmonious, strong & fruity red wines with a short vatting time**. Indeed, with its high production of glycerol, SafEno™ NDA 21 brings a **good roundness** and an **excellent general balance** to the finished product. Additionally, the **low adsorption** of colored pigments by the cell walls allows the production of wines with **intense color**.

SafEno™ NDA 21 gives optimum results on **international varieties** such as **Merlot, Cabernet Sauvignon and Syrah**. It is also very much appreciated on Mediterranean varieties like **Mourvèdre, Carignan and Zinfandel**. Wines produced are characterized by intense and **persistent fruity & spicy notes**.

Given its origin, SafEno™ NDA 21 **intensifies the varietal characteristics of Nero d'Avola**.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



## Usage:



Lesaffre know-how and continuous yeast production process improvement generates an **exceptional quality of dry yeasts able to resist to a very wide range of uses, incl. cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile.** Winemakers can choose usage conditions that fit the best their needs, i.e.:

- **Direct inoculation**

Pour the yeast on the surface of **at least 10 times their weight of must** (possibly directly on the top of the tank or during tank filling after settling for whites and rosés). Gently stir to avoid or break clumps. **Immediately transfer into the tank via a pumping over with aeration** (or homogenize tank volume).

- **With prior rehydration**

Pour the yeast on the surface of **10 times their weight of tap water at room temperature.** Gently stir to avoid or break clumps. **Wait for 20 minutes and transfer into the tank via a pumping over with aeration.**

## Dosage:

Still wines: 20 g/hl

## Packaging:

Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg)

Carton of 1 vacuum-packed box of 10 Kg (Full box net weight: 10 kg)

## Guarantee:

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 20°C (during 3 years) and 10°C for an extended storage (4 years).

Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above. All our products are also fully authorized per TTB 27 CFR 24.246 prior to and during fermentation.

**Each Fermentis® yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre group, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.**

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the time of revision. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.



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