



SafEno™ UCLM S325

FOR AN OPTIMUM EXPRESSION OF VARIETAL CHARACTERISTICS AND SWEET 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™ UCLM S325 was selected by the Castilla La Mancha University for its ability to reinforce the structure of white wines while optimizing the expression of their character.

Enological characteristics:

• Fermentation abilities:

- Rapid fermentation start and slow fermentation kinetics
- **Recommended maximum alcohol: Not above 13% vol./vol. without adequate nutrition**
- Recommended temperature range: 17-30 °C (62-86°F)
- **Strong nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L) ≥ 0.9**

• Metabolic characteristics:

- **Killer phenotype** and good settlement strength
- **High glycerol production: up to 10 g/L**
- **Low production of volatile acidity** and acetaldehyde
- **Medium-low production of SO₂** and medium combination
- **β-glycosidase activity increasing the aromatic potential of terpenic varieties**

Suggestions of use:

• For aromatic cultivars, especially terpenic

Its β-glycosidase activity enables the **release of terpenes and C13-norisoprenoids** citrusy and floral varietal aromas from varieties like **Malvasia, Muscat**, Alvarinho, Loureiro, **Riesling**, Viognier, **Gewürztraminer** and Pinot Gris. SafEno™ UCLM S325 also gives very good results on **other aromatic cultivars** such as Sauvignon Blanc and **rosés with intense red fruit notes (strawberry, raspberry)**, such as **Grenache** ones.

Above 13% vol./vol., SafEno™ UCLM S325 metabolism may be disturbed. It is thus **very well adapted for the production of sweet wines**. For wines above that degree, adequate nutrition and/or associating SafEno™ UCLM S325 with SafEno™ BC S103 may be beneficial to keep the aromatic potential of the variety while achieving a correct fermentation.

• To enhance roundness on light white wines

With its high glycerol production this strain brings roundness to light and low aromatic varieties (Airen, Trebbiano, Chardonnay).



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



ACTIVE
DRY YEAST

Usage:

- Gently pour the desired quantity of yeast in 10 times its weight of tap water at 30-35°C in a wide vessel. Pay attention to cover all the water surface area by creating a thin layer of yeast.
- Leave to rest for 20 minutes.
- Gently stir to complete yeast rehydration while avoiding the formation of lumps prior acclimatization.
- Double progressively the volume of the yeast suspension by adding must from the tank while stirring the mix so that the temperature of the yeast starter decreases and yeast activation starts.
- Leave to rest for 10 minutes.
- Homogenize and incorporate the yeast starter in the fermentation tank during a pumping over with aeration.

Dosage:

Still wines: 20 g/hl to 40g/hl

In case of musts with a high alcohol potential degree: 20g/hl + 20g/hl of SafEno™ BC S103 at mid fermentation (with a preliminary acclimatization)

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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