ZYMAFLORE® RX60

Saccharomyces cerevisiae yeast for the production of fruity red wines with good mouthfeel.
Selected non-GMO Active Dry Yeast (ADY) for use in winemaking. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

ZYMAFLORE® RX60 is a strain derived from breeding, combining outstanding fermentation capacities and excellent aroma production and enhancement. Suitable for all types of red grape varieties for the production of modern, aromatic red wines, which are supple on the palate.

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 16.5% vol.
- Tolerance over a large temperature range: 20 - 30°C (68 - 86°F).
- Medium-high nitrogen requirements.
- Low production of volatile acidity and H_2S.

AROMATIC AND ORGANOLEPTIC CHARACTERISTICS:

- Aromatically intense nose and palate profile (fruity, red fruits), while maintaining varietal specificity.
- Particularly optimises the aromatic potential of Syrah grapes, giving a balanced wine with a clean, fruity/spicy profile.

EXPERIMENTAL RESULTS

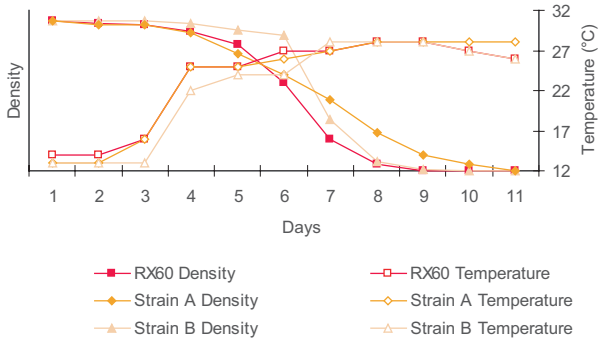
Trial in Australia, 2006 Syrah.

Potential alcohol 14% vol., Sugar 252 g/L, pH 3.45.

Yeasting at tank filling, with 30 g/hL (300 ppm) **SUPERSTART®/DYNASTART®**.

Positive implantation controls (DNA) for **RX60** and strain A, contaminated for strain B.

Completed fermentations (9 to 11 days), volatile acidity 0.27 g/L H_2SO_4 on average (0.33 g/L acetic acid).



Tasting observations for the finished wines (internal and external committee tasting at the winery): The wine fermented by **ZYMAFLORE RX60®** is more full-bodied and intense. It is complex, with notes of red fruits, blackcurrant, orange peels. The wine is elegant on the palate and well balanced.

The wine fermented with strain A has a less expressive and less complex nose balance on the palate, is round but tannic, the finish a little short. The last wine is floral, with a more discreet nose, long, but less round in the mouth than the **RX60®** wine.

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PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect ..... Granular

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) ..... < 8
Active dry yeast (ADY) (CFU/g) ..... ≥ 2.10^{10}
Lactic acid bacteria (CFU/g) ..... < 10^5
Acetic acid bacteria (CFU/g) ..... < 10^4
Yeasts of a genus other than *Saccharomyces* (CFU/g).. < 10^5
Yeasts of a different species or strain (%) ..... < 5
Coliforms (CFU/g) ..... < 10^2
E. coli (/g) ..... None

Staphylococcus (/g) ..... None
Salmonella (/25 g) ..... None
Moulds (CFU/g) ..... < 10^3
Lead (ppm) ..... < 2
Arsenic (ppm) ..... < 3
Mercury (ppm) ..... < 1
Cadmium (ppm) ..... < 1

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Inoculate with the yeast as soon as possible post rehydration.
- Respect the prescribed dose to ensure a good yeast implantation, even in case of abundance of indigenous yeasts.
- Temperature, yeast strain, rehydration and winery hygiene are also essential for successful implantation.

DOSAGE

- 15 - 30 g/hL (150 - 300 ppm).

In the case of prefermentative cold maceration (cold soaking), it is recommended to add yeast at 5 g/hL (50 ppm) during tank filling, in order to dominate the indigenous flora, then to complete with 15 to 20 g/hL (150 - 200 ppm) at the end of maceration, before increasing the must temperature.

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C (50°F) between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.
- In the case of potentially high alcohol concentrations and in order to minimise volatile acidity formation, use **DYNASTART®/ SUPERSTART® ROUGE**.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

PACKAGING

500 g vacuum bag. 10 kg box.

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