

ZYMAFLORE® VL2

Saccharomyces cerevisiae yeast particularly adapted to vinification in barrels, for white wines which are round on the palate, and which demonstrate varietal specificity.

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® VL2 is a strain for the production of complex white wines, which are **round** on the palate (polysaccharide production), while enhancing grape varietal and « terroir » (Chardonnay, Sémillon, Viognier) characters. Pof(-) strain, phenol off flavour, allowing wines with a delicate clean profile to be obtained. Perfectly suitable for **barrel** vinification and for producing **varietal, elegant** white wines (Super Premium, Ultra Premium).

This strain originates from a "terroir" selection in the Burgundian vineyards.

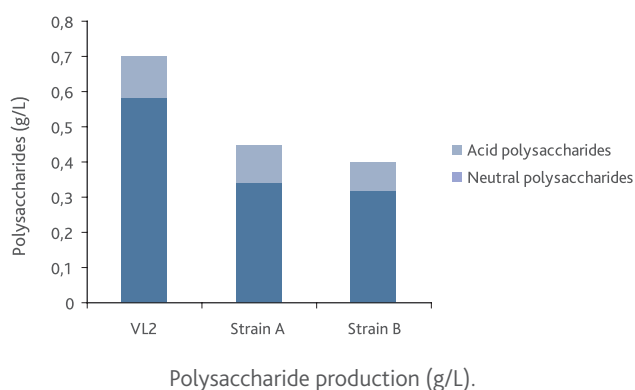
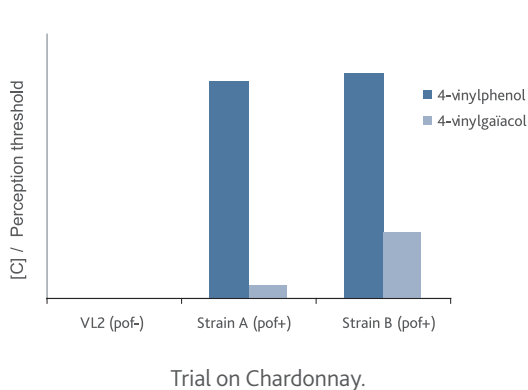
FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 15.5% vol.
- Wide fermentation temperature range: 14 - 20°C (57.2 - 68°F).
- Low nitrogen requirements.
- Low production of volatile acidity and H₂S.

AROMATIC CHARACTERISTICS:

- Pof(-) strain: does not contain cinnamate decarboxylase, which is responsible for the formation of aroma masking vinyl-phenols, when unpurified enzymes are used.
- Significant polysaccharide production, guaranteeing suppleness and volume on the palate.
- Very suitable for ageing on lees.

EXPERIMENTAL RESULTS



Trial on Chardonnay, LAFAZYM® CL clarification 0.75 g/hL (75 ppm), turbidity 150 NTU, T° fermentation 16 - 20°C (60.8 - 68°F).



LAFFORT

l'œnologie par nature

PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect Granular

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) < 8
Active dry yeast (ADY) (CFU/g) $\geq 2.10^{10}$
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

- 20 - 30 g/hL (200 - 300 ppm).

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C (18°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 to minimise volatile acidity formation, use DYNASTART® / SUPERSTART® BLANC in rehydration water.

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.

