ZYMAFLORE VL2

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

SPECIFICATIONS

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.

ŒNOLOGICAL PROPERTIES

Fermentation characteristics :
- Tolerance to alcohol: up to 15 % vol.
- Wide fermentation temperature range: 14 - 20°C
- 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 vinyl-phenols, aroma « maskers » or responsible for “heavy” notes, such as «pharmaceutical, gouache»
- Significant polysaccharide production, guaranteeing suppleness and volume on the palate.
- Good aptitude for maturing on lees.

EXPERIMENTAL RESULTS

- Trial on Chardonnay.

[l'œnologie par nature]
Polysaccharide production (g/L)
Trial on Chardonnay, Lafazym CL clarification 0.75g/hL, turbidity 150 NTU, T° fermentation 16-20°C.

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS
- Please refer to the Technical Booklet « Good alcoholic fermentation management » for complete information on yeast addition timing and techniques, the key points of fermentation.

IMPLEMENTATION
- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.
- In the case of harvests with a high alcohol degree potential and in order to minimise volatile acidity formation use SUPERSTART®/DYNASTART® in the rehydration water.

STORAGE
In original, unopened packaging. Use within the specified use by date.
Specific conditions: please refer to the technical data sheet.

DOSAGE
- 20 g/hL

PACKAGING
500g vacuum bag, 10kg box.