

ZYMAFLORE®

Yeast excellence

Grape variety	Yeast	Alcohol Resistance* (%v/v)	Nitrogen Requirements	Optimal Fermentation Temperature	Fermentation Kinetics	Sensory Impact
Merlot, Cabernet Sauvignon, Cabernet Franc, Pinot Noir...	F15	16%	Medium	20 - 32°C 68 - 90°F	Rapid	Fruit Volume
Grenache, Carignan, Sangiovese, Mourvedre, Syrah, Merlot...	F83	16.5%	Medium	20 - 30°C 68 - 86°F	Regular	Fruit Volume
Cabernet, Merlot, Malbec, Tempranillo...	FX10	16%	Low	20 - 35°C 68 - 95°F	Regular	Neutral Volume
Pinot Noir, Merlot, Gamay...	RB2	15%	Low	20 - 32°C 68 - 90°F	Regular	Varietal
Aromatic wines, 'Beaujolais' style...	RB4	15%	Low	20 - 30°C 68 - 86°F	Rapid	Fruity Primeur
Zinfandel, Petite Sirah, Grenache, Syrah...	RX60	16.5%	High	20 - 30°C 68 - 86°F	Regular	Varietal
Pinot Noir, Syrah, Cabernet (terroir highlight)	XPURE	16%	Medium	15 - 30°C 59 - 86°F	Regular	Fruit Volume
Aromatic intensity all grape varieties	XAROM	15	High	14 - 24°C 57 - 75°F	Regular	Esters - Amyl Intensity
Pinot Gris, Riesling, Pinot Blanc, Chardonnay	XORIGIN	15.5%	Low	14 - 22°C 57 - 72°F	Rapid	Volume Fruity Varietal
Chardonnay	CX9	16%	Low	14 - 22°C 57 - 72°F	Regular	Varietal Volume
Rose, Viognier, Pinot Gris, Sauvignon Blanc...	DELTA	14.5%	High	14 - 22°C 57 - 72°F	Regular	Varietal
Secondary fermentation (sparkling wines)	SPARK	17%	Low	10 - 32°C 50 - 90°F	Rapid	Neutral
Sweet wines	ST	15%	High	14 - 20°C 57 - 68°F	Regular	Varietal
Chardonnay, Semillon, Riesling, Gewurztraminer, Chenin Blanc, Muscat...	VL1	14.5%	High	16 - 20°C 61 - 68°F	Regular	Varietal
Chardonnay, Viognier, Roussanne	VL2	15.5%	Medium	14 - 20°C 57 - 68°F	Regular	Varietal Volume
Sauvignon Blanc, Vermentino, Gewurztraminer, Semillon...	VL3	14.5%	High	15 - 21°C 59 - 70°F	Regular	Varietal Volume
Sauvignon Blanc, Albarino, Rose, Riesling...	X5	16%	High	13 - 20°C 55 - 68°F	Rapid	Varietal Esters
Chardonnay, Viognier, Chenin Blanc, Pinot Gris, Rose...	X16	16.5%	Medium	12 - 18°C 54 - 64°F	Rapid	Esters
All grapes	011 BIO	16%	Low	14 - 26°C 57 - 79°F	Rapid	Neutral

RED WINE



WHITE & ROSÉ WINE



ORGANIC

* Yeast alcohol tolerance depends on nutrition, temperature, etc. It is recommended to use **SUPERSTART® ROUGE** (for red wines) or **SUPERSTART® BLANC** (for white and rosé wines) and a higher yeast dose rate for wines with high alcohol potential.