



# ZYMAFLORE® YEASTS

## YEAST EXCELLENCE

Fermentation qualities and oenological aptitudes are the two essential criteria LAFFORT uses to select Zymaflore® yeasts. LAFFORT's R&D department has developed two techniques:

- **Terroir selection:** selection of dominant yeasts in wines from the best "terroirs".
- **Breeding:** consists of cross-breeding two strains, with no GMO involvement, then isolating a strain in the offspring which displays the desired parental characteristics. This technique allows for higher strain selection precision.

## WHITE AND ROSE WINES



### Zymaflore X16



- Very high fermentation capacity.
- High aromatic production (esters).
- Pof(-) character [no vinyl phenol formation], generating a delicate, clean wine profile.
- Adapted to difficult fermentation conditions.
- **Recommended for:**
  - \* Aromatic wine.
  - \* Wine with a strong fermentation aroma profile.



### Zymaflore X5



- Revelation of volatile thiol-type varietal aromas and fermentation aroma production (esters).
- Adapted to difficult fermentation conditions.
- **Recommended for:**
  - \* Technological wine with high aromatic intensity.
  - \* Wines with a high varietal and fermentation aroma profile.



### Zymaflore VL3



- Isolated from the best "Chateaux" of Bordeaux
- Good aptitude for expressing varietal aromas in Sauvignon Blanc from the odourless precursors in the must.
- Volume and roundness.
- **Recommended for:**
  - \* Wines of finesse and elegance.
  - \* Wine with a strong volatile thiol-type varietal aromatic profile.



### Zymaflore VL1



- Isolated from the best Burgundian estates.
- Pof(-) character [no vinyl phenol formation], generating a delicate, clean wine profile.
- High  $\beta$ -glucosidase enzyme activity for floral terpene release.
- **Recommended for:**
  - \* Elegant and refined wines, particularly when aged on lees (Chardonnay).
  - \* Terpene aroma revelation in relevant varieties.



### Zymaflore VL2



- Strain selected in Burgundy.
- Pof(-) character [no vinyl phenol formation], generating a delicate, clean wine profile.
- High polysaccharide production.
- **Recommended for:**
  - \* Wines displaying enhanced palate volume.
  - \* Wines where strong varietal expression is required.
  - \* Barrel fermentation.

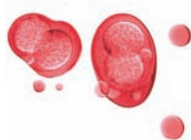


### Zymaflore ST



- Strain selected in Sauternes.
- Sensitive to SO<sub>2</sub> for easy arrest of fermentation and with low production of SO<sub>2</sub>-binding agents.
- Resistance to high sugar concentrations.
- **Recommended for:**
  - \* Late harvest wines.
  - \* "Botrytised" wines.

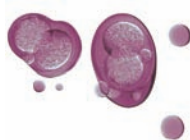
## RED WINES



### Zymaflore RX60



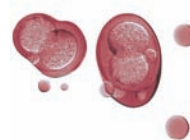
- Very good aroma production.
- Adapted to difficult fermentation conditions.
- Recommended for:
  - \* Fruity, spicy wine.
  - \* Wines requiring a highly aromatic, clean, balanced and round profile.



### Zymaflore F15



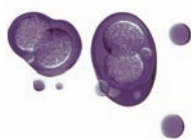
- Isolated from the best "Chateaux" of Bordeaux.
- High glycerol production.
- Fermentation security.
- Produces wines suitable for extended cellaring.
- Recommended for:
  - \* Rounded, high palate volume wines.
  - \* Wines requiring high varietal expression.



### Zymaflore FX10



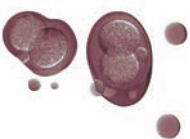
- Preserves varietal specificity and terroir.
- Good aptitude for ageing on lees (preservation of polyphenolic potential).
- Adapted to difficult fermentation conditions.
- Recommended for:
  - \* Wines for cellaring.
  - \* Wines showing intense yet elegant and supple tannins.



### Zymaflore RB2



- Strain isolated in the premium estates of Burgundy.
- Low colouring matter adsorption.
- Very good aptitude for expressing cherry/kirsch-type varietal aromas.
- Recommended for:
  - \* Fruity, elegant wines.
  - \* Pinot Noir varietal expression.



### Zymaflore RJA<sup>64</sup>



- Strain isolated in Rioja on Tempranillo.
- Excellent fermentative behaviour under reductive fermentation conditions.
- High production of fresh fruit-type aromas.
- Recommended for:
  - \* Fruity wine made with reductive handling for early consumption.
  - \* Preserves Tempranillo varietal expression.



### Zymaflore F83



- Strain isolated in Tuscany on Sangiovese.
- High production of red fruit-type fermentation aromas.
- High glycerol production.
- Recommended for:
  - \* Fruity, supple and floral wines.
  - \* Strong expression of Sangiovese varietal characters and that of other Mediterranean grape varieties.

● Breeding selection    ■ "Terroir" selection    ● Suitable for rosé wine

## GRAPE VARIETIES AND AROMATIC PROFILE

Strain	Grape varieties	Aromatic profile	Strain	Grape varieties	Aromatic profile
Zymaflore X16®	Chardonnay, Chenin, Ugni blanc, Colombard	Neutral - Varietal - Fermentative N — V — F	Zymaflore RX60®	Syrah, Merlot, Malbec	Primeur - Fruity - Ageing P — F — A
Zymaflore X5®	Sauvignon blanc, Riesling, Colombard, Pinot Gris	N — V — F	Zymaflore F15®	Merlot, Cabernet Sauvignon	P — F — A
Zymaflore VL3®	Sauvignon blanc	N — V — F	Zymaflore FX10®	Cabernet Sauvignon, Merlot	P — F — A
Zymaflore VL1®	Chardonnay, Riesling, Gewürztraminer, Pinot Gris	N — V — F	Zymaflore RB2®	Pinot Noir, Gamay	P — F — A
Zymaflore VL2®	Chardonnay, Sémillon, Viognier	N — V — F	Zymaflore RJA <sup>64</sup> ®	Temprillano	P — F — A
Zymaflore ST®	Late harvest wines, "Botrytised" wines	N — V — F	Zymaflore F83®	Sangiovese	P — F — A