

Laffort Yeast Ranges

Zymaflore Range: Designer yeast strains selected for specific oenological aptitudes. Within this range there are 2 categories:

- *Terroir Selection:* selection of dominant yeast strain in wines from the best terroirs
- *X - Series:* consists of cross breeding two strains (non GMO), then isolating the strain in the offspring which displays the desired parental characteristics. This technique allows higher strain selection for qualities such as high alcohol tolerance, good fermentation kinetics, low nitrogen requirement, and low VA production.

Actiflore Range: Efficient yeast strains intended for producing wines from basic to popular premium.

Biodiversity: Zymaflore TD Alpha, a new strain of the species *Torulaspora delbrueckii*, resulting from terroir selection. This non-Saccharomyces strain has great aromatic purity and complexity as well as high production of volume on the palate and super low VA production. It is alcohol tolerant up to 9%, so a Saccharomyces strain will need to be utilized to complete fermentation. Using TD Alpha gives winemakers the benefits of wild fermentations without the risk. TD Alpha can be used on any variety, red or white, and is especially good for late harvest fermentations for its low VA production.

Red Bordeaux Varieties (Cabernet, Merlot, Petit Verdot, Cabernet Franc)

- Zymaflore FX10: preserves varietal character, big polysaccharide production for mouthfeel, helps mask veggie character, good fermentation kinetics, low nitrogen requirements and alcohol tolerance up to 16.5%.
- Zymaflore F15: high glycerol production, produce wines for extended aging, medium nitrogen requirements, alcohol tolerance up to 15.5%
- Actiflore F33: good polysaccharide production, wide temperature range, low VA production, medium nitrogen needs, preserves varietal expression and alcohol tolerance up to 16%.
- Actiflore BO213: Bayanus strain with excellent fermentation capacity (18% alcohol), low nitrogen requirements, preserves varietal expression.

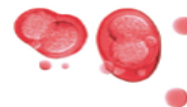
Red Mediterranean Varieties (Grenache, Syrah, Mourvèdre, Carignane, Tempranillo, Sangiovese, Zinfandel)

- Zymaflore RX60: produces lots of fermentation esters (current and black cherry) Low H2S production, medium nitrogen requirements, alcohol tolerance up to 16.5%
- Zymaflore FX10: preserves varietal character, big polysaccharide production contributes to mouthfeel, good fermentation kinetics, low nitrogen requirements and alcohol tolerance up to 16.5%.
- Zymaflore F83: high production of red fruit aromas, and glycerol for mouthfeel. Low nitrogen requirements and alcohol tolerance up to 16%
- Actiflore BO213: Bayanus strain with excellent fermentation capacity (18% alcohol), low nitrogen requirements, preserves varietal expression.

LAFFORT USA, INC.

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Red Italian Varieties (Sangiovese, Nebbiolo, Barbera, Dolcetto)

- *Zymaflore F83*: high production of red fruit aromas and glycerol for mouthfeel. Low nitrogen requirements and alcohol tolerance up to 16%
- *Zymaflore RB2*: produces lots of cherry and current aromas, low color matter absorption, low nitrogen needs and alcohol tolerance up to 16%.
- *Zymaflore RX60*: produces lots of fermentation esters (current and black cherry), low H₂S production, medium nitrogen requirements, alcohol tolerance up to 16.5%.

Pinot Noir

- *Zymaflore RB2*: produces lots of cherry and current aromas, low color matter absorption, low nitrogen needs and alcohol tolerance up to 16%.
 - *Zymaflore F15*: high glycerol production, produce wines for extended aging, medium nitrogen requirements, alcohol tolerance up to 15.5%
 - *Zymaflore RX60*: produces lots of fermentation esters (current and black cherry), low H₂S production, medium nitrogen requirements, alcohol tolerance up to 16.5%.
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Crisp & Refreshing Whites (Sauvignon Blanc, Semillon, Albarino, Vermentino)

- *Zymaflore VL3*: preserves varietal aromas, high polysaccharide production for big mouthfeel, high nitrogen requirements and alcohol tolerance to 14%.
- *Zymaflore X5*: produces crisp, complex wines. Good expression of thiol type varietal aromas and fermentation esters (citrus & tropical fruit). New Zealand SB producers are switching from VL3 to X5 for its more modern characteristics: medium nitrogen requirements, fast fermentation kinetics, and higher alcohol tolerance (16%).
- *Actiflore BO213*: very clean and efficient fermentations preserving varietal typicity. Good temperature range (50-90F), low nitrogen requirements, alcohol tolerance to 18%.

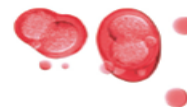
Chardonnay

- *Zymaflore VL1*: classic Burgundian strain, clean elegant wine profile, preserves varietal character, great for tank ferments. High nitrogen requirements and alcohol tolerance up to 14%.
- *Zymaflore VL2*: isolated for barrel fermentations, high polysaccharide production which helps integrate new oak character. Low nitrogen requirements and alcohol tolerance up to 15%.
- *Zymaflore X16*: high aromatic ester production, lots of pineapple, white flower, and peach. Good for new barrel fermentations, low nitrogen requirements, fast fermentation kinetics, and alcohol tolerance up to 16.5%.
- *Actiflore BO213*: very clean and efficient fermentations preserving varietal typicity. Good temperature range (50-90F), low nitrogen requirements, and alcohol tolerance to 18%.
- *Actiflore F33*: good polysaccharide production, wide temperature range, low VA production, medium nitrogen needs, preserves varietal expression and alcohol tolerance up to 16%.

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Floral Whites (Riesling, Gewurztraminer, Muscat, Gruner Veltliner)

- *Zymaflore VL1*: high β -glucosidase enzyme activity for floral terpene release. High nitrogen requirements and alcohol tolerance up to 14%.
- *Zymaflore X5*: produces crisp complex wines. Good expression of thiol type varietal aromas and fermentation esters (citrus & tropical fruit). Medium nitrogen requirements, fast fermentation kinetics, and higher alcohol tolerance (16%).
- *Zymaflore VL3*: preserves varietal aromas, high polysaccharide production for big mouthfeel, high nitrogen requirements and alcohol tolerance to 14%.
- *Actiflore BO213*: very clean and efficient fermentations preserving varietal typicity. Good temperature range (50-90F), low nitrogen requirements, and alcohol tolerance to 18%.

Elegant Whites (Pinot Gris, Chenin Blanc, Viognier, Roussanne)

- *Zymaflore X16*: high aromatic ester production, lots of pineapple, white flower, and peach. Good for new barrel fermentations, low nitrogen requirements, fast fermentation kinetics, and alcohol tolerance up to 16.5%.
 - *Zymaflore VL1*: high β -glucosidase enzyme activity for floral terpene release. High nitrogen requirements and alcohol tolerance up to 14%.
 - *Zymaflore VL2*: isolated for barrel fermentations, high polysaccharide production which helps integrate new oak character. Low nitrogen requirements and alcohol tolerance up to 15%.
 - *Actiflore BO213*: very clean and efficient fermentations preserving varietal typicity. Good temperature range (50-90F), low nitrogen requirements, and alcohol tolerance to 18%.
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Rosé

- *Actiflore Rosé*: selected for making premium Rosé wines, high fermentation ester production, strong fermentation kinetics, medium nitrogen requirements, and alcohol tolerance to 15%.
- *Zymaflore X16*: high aromatic ester production, lots of pineapple, white flower, and peach. Good for new barrel fermentations, low nitrogen requirements, fast fermentation kinetics, and alcohol tolerance up to 16.5%.
- *Zymaflore X5*: produces crisp complex wines. Good expression of thiol type varietal aromas and fermentation esters. Medium nitrogen requirements, fast fermentation kinetics, and higher alcohol tolerance (16%).

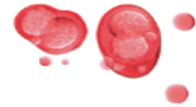
Sparkling Wine (secondary fermentation)

- *Zymaflore Spark*: for long maturation and roundness on palate. Low foam and H₂S producer, low nitrogen requirements, tolerates high SO₂ levels and alcohol tolerance to 17%.
- *Zymaflore X5*: adds aromatic intensity and keeps a clean crisp profile. Medium nitrogen requirements, fast fermentation kinetics, and alcohol tolerance up to 16%.

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Dessert/Late Harvest Wines

- *Zymaflore TD Alpha*: non-Saccharomyces strain, *Torulaspora delbrueckii*, has great aromatic purity and complexity as well as high production of volume on the palate. Super low VA production makes this an excellent choice for late harvest wines. Alcohol tolerance up to 9% only.
- *Zymaflore ST*: isolated in Sauternes. Resistance to high sugar concentrations, so strong implantation ability in high brix juice. Sensitive to SO₂ for easy arrest of fermentation and low production of SO₂ binding agents. High nitrogen requirements, medium fermentation kinetics, and alcohol tolerance to 15%.
- *Zymaflore VL1*: high β -glucosidase enzyme activity for floral terpene release. High nitrogen requirements and alcohol tolerance up to 14%.

Stuck Fermentations

- *Actiflore BO213*: Bayanus strain with excellent fermentation capacity (18% alcohol), low nitrogen requirements, preserves varietal expression. Excellent capacity to ferment Fructose and has a wide temperature range (50-90F).
 - *Zymaflore Spark*: tolerates high SO₂ levels and alcohol tolerance to 17%. Low foam and H₂S producer, low nitrogen requirements, and good temperature range (50-86F).
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Try Laffort Nutrients for your fermentations:

- *Dynastart*: yeast rehydration nutrient rich in sterols. Improves aromatic expression, resistance to high alcohol conditions, and low temperature tolerance for yeast.
- *Nutristart*: complete yeast nutrition comprised of ammonium salts, thiamine, and inert yeast for development of a healthy yeast population, complete alcoholic fermentation, and prevention of undesirable off flavors (H₂S, VA, etc.)
- *Nutristart Organiq*: 100% organic nutrient, naturally rich in vitamins (thiamine, niacin, pantothenic acid, folic acid, etc.), minerals and trace elements (magnesium, manganese, zinc, iron, etc.) which mimics the balance of nutrients found in must.
- *Thiazote PH*: diammonium phosphate and thiamin (vitamin B1) for assimilable nitrogen deficiency.
- *Bioactive*: a formulation of survival factors for when fermentation slows down or becomes stuck, made of yeast hulls (detoxification), cellulose (keep yeast in suspension), and inert yeast (essential vitamins).

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