



ZYMAFLORE® 011 OrganiQ

Certified organic yeast according to organic production methods specified by European regulations 834/2007 and 889/2008 and in accordance with American regulations (NOP) for organic production.

SPECIFICATIONS

This *Saccharomyces cerevisiae*, ex bayanus in the previous nomenclature, has been selected for its remarkable fermentation capacities, its good resistance to alcohol, its respect for grape variety specificity and its low production of medium chain fatty acids (compounds that inhibit malolactic bacteria).

Its resistance to alcohol makes **Zymaflore® 011 OrganiQ** particularly well-adapted to restarting fermentations or reinoculation in the case of sluggish spontaneous fermentations to ensure a clean AF finish.

OENOLOGICAL PROPERTIES

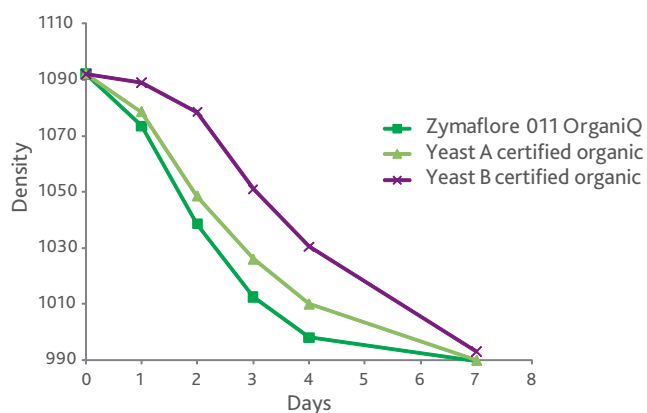
Fermentation characteristics:

- Tolerance to alcohol: up to 16 % vol.
- Tolerance to a wide range of temperatures: 14 - 26°C
- Average nitrogen requirements
- Low production of medium chain fatty acids
- Compatibility with malolactic yeast starters

Organoleptic characteristics:

Respect for 'terroir' (clean aromatic expression, with few fermentation aromas)

EXPERIMENTAL RESULTS



Merlot, Côte du Rhône 2010. Fermentation temperature 25°C. PAS 14,1 % vol., pH 3,5, Corrected assimilable nitrogen 240 mg/L. Positive yeast implantation control.

	Zymaflore® 011 OrganiQ	Yeast A Certified organic	Yeast B Certified organic
ASV (% Vol.)	14,1	14,1	14,1
Residual sugars (g/L)	1,1	1,2	1,2
VA (g/L H ₂ SO ₄)	0,30	0,40	0,41

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Please refer to the Technical Booklet "Good alcohol fermentation management" for complete information on yeast addition timing and techniques, the key points of fermentation.

DOSAGE

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

30 g/hL (300 ppm) in the case of a second yeast addition at the end of AF or for restarting fermentations. (please refer to our protocol for restarting alcoholic fermentation).

In the case of cold prefermentation maceration, it is recommended to add the yeast at 5 g/hL during tanking, in order to dominate indigenous flora, then complete with 15 to 20 g/hL at the end of maceration, before increasing the temperature.

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 an excessively high potential alcoholic degree and to minimise the formation of volatile acidity, use **SUPERSTART®**

STORAGE

In original unopened packaging, use within the specified use by date.

Specific conditions: please refer to the technical data sheet.

PACKAGING

500g vacuum bag. 10kg box.

