



YEASTS

Strains main characteristics

Yeast	Alcohol Tolerance* (%v/v)	Nitrogen Requirements	Temperature Range (°F)	Fermentation kinetic	Sensory Effect
ZYMAFLORE® YEASTS					
X16	16.5%	Low	55 - 64	Fast	Esters
X5	16%	Medium	60 - 68	Fast	Varietal, Esters
VL3	14%	High	60 - 68	Regular	Varietal, Mouthfeel
VL1	14.5%	High	60 - 68	Regular	Varietal, Mouthfeel
VL2	15.5%	Low	60 - 68	Regular	Varietal
ST	15%	High	60 - 68	Slow	Varietal
Spark	17 %	Low	50 - 86	Fast	Neutral
FX10	16.5%	Low	68 - 95	Regular	Neutral, Mouthfeel
F15	16%	Medium	68 - 86	Regular	Fruit, Mouthfeel
RX60	16.5%	Medium	60 - 90	Fast	Varietal
RB2	16%	Low	68 - 90	Regular	Varietal
F83	16.5%	Low	68 - 90	Regular	Fruit Mouthfeel
ACTIFLORE® YEASTS					
BO213	>18%	Low	50 - 90	Fast	Neutral
F33	16%	Low	55 - 90	Regular	Varietal
Rosé	15%	Medium	55 - 63	Regular	Esters

* Yeast alcohol tolerance also depends on nutrition, temperature, etc. It is recommended to use **DYNASTART®** and a higher rate of yeast for high Brix grapes (see the article in the Laffort news section on our website: *Stuck ferments: causes and solutions*).