



ACTIFLORE YEASTS

NATURAL HIGH PERFORMANCE

With ACTIFLORE, **LAFFORT** offers **a range of efficient yeasts**, intended for producing wines from Basic to Popular Premium. These strains are technical tools for addressing specific winemaking issues.



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Yeasting with a selected strain is a fundamental component of alcoholic fermentation (AF) control. Leaving AF open to indigenous populations implies taking risks in terms of **fermentation parameters** (stuck AF, volatile acidity increase...) and **aromatic profile** (potential multiple deviations). While the choice of yeast strain is essential, it is also necessary to ensure its implantation in the medium, its protection and its nutrition in order to guarantee smooth fermentation throughout. **Adhering to the yeasting protocol** is also essential to avoid population loss and ensure correct implantation. ACTIFLORE yeasts are technical strains which ensure complete fermentations, with no aromatic deviations, even under difficult conditions.

The range of ACTIFLORE strains

Product objective/ Issue	Recommended yeast	Resistance to alcohol*	Nitrogen requirements	Recommended temperatures (°C)
RED WINES				
Polysaccharide production Fermentative security	Actiflore F33	16% vol.	Low	13 - 30
Fruity and spicy	Actiflore F5	15% vol.	Average	20 - 30
Yeast starter	Actiflore Cerevisiae (522 Davis)	13,5% vol.	Low	20 - 30
ROSE WINES				
Fermentative aromas	Actiflore Rosé	15% vol.	Low	13 - 18
WHITE WINES				
Clean and neutral aromatic profile Fermentation restart	Actiflore BO213	18% vol.	Low	12 - 30
Bottle / charmat fermentation Secondary fermentation	Actiflore PM	17% vol.	Low	12 - 30
Difficult conditions Low reducing agent compound production	Actiflore RMS2	17% vol.	Low	12 - 20

* alcohol tolerance increases when Superstart / Dynastart® is used.

For optimal yeasting management and yeast nutrition during alcoholic fermentation, please refer to the Technical Booklets « Good management of alcoholic fermentation » and « Good management of fermentation activators ».



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