

 For powerful premium red wines

Safœno™ UCLM S377



INGREDIENTS

Yeast (*Saccharomyces cerevisiae**), Emulsifier E491 (sorbitan monostearate)

ORIGIN

Safœno™ UCLM S377 was selected by the Castilla La Mancha University for its ability to produce very structured long ageing red wines.

OENOLOGICAL CHARACTERISTICS

- Fermentation abilities**
- Rapid fermentation start
 - **Rather slow fermentation kinetic**
 - **Total loss of sugars**
 - Alcohol tolerance: 14-15 % vol./vol.
 - Fermentation temperature: 16 to 35°C. **This strain is sensitive to brutal temperature changes, it requires regular fermentation conditions.**
 - **High nitrogen requirement:** In a must which available nitrogen is between 150 and 180 mg/L this strain requires at least 2 nitrogen supplies (20g/hl DAP + 20g/hl Springferm™ at yeast inoculation and 20g/hl of DAP and Springferm™ between the third and mid-fermentation.
 - **Strong resistance to SO₂**
- Metabolic characteristics :**
- Sugar/Alcohol yield: 16.5 g/L for 1% vol./vol.
 - Low production of volatile acidity (< 0.25 g/L) and of acetaldehyde (<28 mg/L)
 - No production of sulfur compounds
 - **High production of glycerol : 10 g/L**

SUGGESTIONS OF USE

- **For Mediterranean style varieties**

Safœno™ UCLM S377 was selected for its respect of the terroir & varietal character. It allows increasing varietal characteristics of **Syrah**, **Mourvèdre**, **Tempranillo** and **Grenache**, and other sun-kissed varieties.

- **For premium red wines**

Safœno™ UCLM S377 gives excellent results for full-bodied but well-balanced wines. Its **rather slow fermentation kinetic** is very convenient for **wines incurring a fermentation maceration of over 10 days** allowing the wine maker to elaborate finely structured wines. Indeed, during the fermentation the **progressive alcohol production** is favorable to a **good polyphenolic extraction**.

Wines produced present an excellent **ageing capacity** (Tempranillo de Crianza, Cabernet Sauvignon, Syrah) and have an **important volume** thanks to **Safœno™ UCLM S377's** high glycerol production.

* According to « The Yeasts, A Taxonomic Study » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011.

The obvious choice for beverage fermentation    



USAGE

- ☞ **Gently pour** the desired quantity of yeast in **10 times its weight of tap water at 30-35°C** in a wide vessel. Pay attention to cover all the water surface area by creating a **thin layer of yeast**.
- ☞ **Leave to rest for 20 minutes**.
- ☞ **Gently stir** to complete yeast rehydration while avoiding the formation of lumps prior acclimatization.
- ☞ **Double progressively the volume of the yeast suspension by adding must from the tank** while stirring the mix so that the temperature of the yeast starter decreases and yeast activation starts.
- ☞ **Leave to rest for 10 minutes**.
- ☞ Homogenize and incorporate the yeast starter in the fermentation tank **during a pumping over with aeration**.

DOSAGE

Still wines: 20 g/hl

Fermentation restart: 30 to 40 g/hl

PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg)

Carton of 1 vacuum-packed box of 10 Kg (Full box net weight: 10 kg)

GUARANTEE

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 20°C (during 3 years) and 10°C for an extended storage (4 years).

Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

Each Fermentis® yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre group, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.