ZYMAFLORE® RB4

Saccharomyces cerevisiae yeast for primeur-style fruity red wines.

Selected non-GMO Active Dry Yeast (ADY) for use in winemaking. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

Strain selected by Sicarex in Beaujolais and verified by the Institut Français de la Vigne et du Vin for the production of **primeur-style** fruity red wines, intense and expressive on the nose, **mouthfeel and long** on the palate. Particularly suited to Gamay, producing intense and complex wines with red fruit aromas.

FERMENTATION CHARACTERISTICS:

- Very good ability to establish a population.
- Very good fermentation kinetic.
- Low production of volatile acidity and H_2S.
- Favours a quick start to the malolactic fermentation.

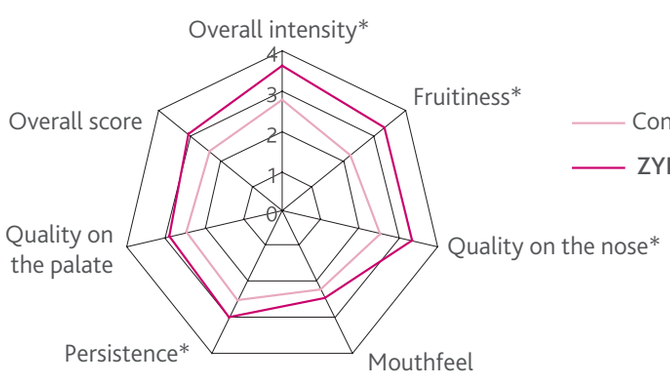
AROMATIC AND ORGANOLEPTIC CHARACTERISTICS:

- Brings out varietal aromas strongly.
- High production of fermentation esters.

EXPERIMENTAL RESULTS

On average over 3 trials carried out in 2006 by ITV - SICAREX, the differences observed between **ZYMAFLORE® RB4** and the control yeast are significant for the scores for overall intensity, fruitiness, quality on the nose and persistence of fruity aromas on the palate.

For all the trials undertaken by ITV - SICAREX in 2006, the MLF proceeded more quickly in the wines fermented with **ZYMAFLORE® RB4.**



Beaujolais trial, 2006. Gamay. Tasting

* significant difference

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PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect ..... Granular

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) ..... < 8
Viable SADY cells (CFU/g) ..... ≥ 2.10^{10}
Lactic acid bacteria (CFU/g) ..... < 10^5
Acetic acid bacteria (CFU/g) ..... < 10^4
Yeasts of a genus other than *Saccharomyces* (CFU/g).. < 10^5
Yeasts of a different species or strain (%) ..... < 5
Coliforms (CFU/g) ..... < 10^2
E. coli (/g) ..... None

Staphylococcus (/g) ..... None
Salmonella (/25 g) ..... None
Moulds (CFU/g) ..... < 10^3
Lead (ppm) ..... < 2
Arsenic (ppm) ..... < 3
Mercury (ppm) ..... < 1
Cadmium (ppm) ..... < 1

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Inoculate with the yeast as soon as possible post rehydration.
- Respect the prescribed dose to ensure a good yeast implantation, even in case of abundance of indigenous yeasts.
- Temperature, yeast strain, rehydration and winery hygiene are also essential for successful implantation.

DOSAGE

- 15 - 30 g/hL (150 - 300 ppm).

In the case of prefermentative cold maceration (cold soaking), it is recommended to add yeast at 5 g/hL (50 ppm) during tank filling, in order to dominate the indigenous flora, then to complete with 15 to 20 g/hL (150 - 200 ppm) at the end of maceration, before increasing the must temperature.

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.

Avoid temperature differences exceeding 10°C (18°F) between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.

- In the case of potentially high alcohol concentrations and in order to minimise volatile acidity formation, use **DYNASTART®/ SUPERSTART® ROUGE**.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

PACKAGING

500 g vacuum bag. 10 kg box.

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