



# ZYMAFLORE® XPURE

*Yeast recommended for wines with high aromatic purity, enhanced aromatic freshness and expression of black fruit notes and a great smoothness of mouthfeel.*

*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

ZYMAFLORE® XPURE is a result of several steps of directed breeding combining excellent fermentation capacities and a very low production of negative sulphur compounds (including  $\text{SO}_2$  and  $\text{H}_2\text{S}$ ) and those compounds binding  $\text{SO}_2$ . ZYMAFLORE® XPURE is particularly adapted for red wines with a great aromatic purity, fully expressive of the grapes. ZYMAFLORE® XPURE enhances the aromatic freshness, the expression of black fruit notes, and contributes to masking the perception of green characters. Wines fermented with this yeast provide great smoothness of mouthfeel.

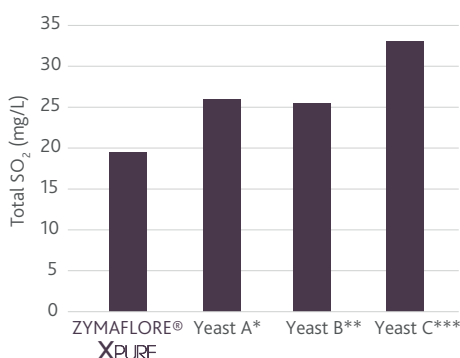
### FERMENTATION CHARACTERISTICS

- Alcohol tolerance: up to 16% vol.
- Wide range of optimal temperatures: 20 - 30°C (68 - 86°F).
- Medium nitrogen requirements.
- Moderate volatile acidity production.
- Regular fermentation kinetics.
- Good malolactic fermentation compatibility.

### ORGANOLEPTIC CHARACTERISTICS

- Very low production of negative sulphur compounds (including  $\text{SO}_2$  and  $\text{H}_2\text{S}$ ) and of compounds binding  $\text{SO}_2$ .
- Masked perception of green characters.
- Aromatic freshness and expression of black fruit notes.
- Great smoothness of mouthfeel.

## EXPERIMENTAL RESULTS

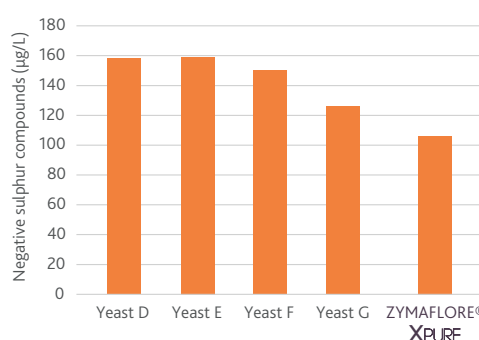


Total  $\text{SO}_2$  concentrations at the end of fermentation.  
Merlot 2014 (15.5% vol, pH 3,50).

\* Yeast A: Popular commercial yeast recommended for red wines.

\*\* Yeast B: Commercial yeast producing low amounts of  $\text{SO}_2$  and  $\text{H}_2\text{S}$ .

\*\*\* Yeast C: Commercial yeast promoted for its low  $\text{H}_2\text{S}$  production.



Negative sulphur compounds concentrations at the end of fermentation.  
Merlot 2014 (13,5% vol., pH 3,49, TA 4,09 g/L  $\text{H}_2\text{SO}_4$  TPI 54).

In this trial, TL35 was measured in addition to Sulphur compounds. ZYMAFLORE® XPURE (58 ppm) shows similar TL35 levels to yeast D (55 ppm), and significantly lower than yeast E, F, and G. ZYMAFLORE® XPURE produces very low amounts of  $\text{SO}_2$  combining compounds, such as pyruvate, 2-oxoglutarate and acetaldehyde).

\*TL35: Required total  $\text{SO}_2$  to reach 35 mg/L of free  $\text{SO}_2$ . The higher the value (of TL35), the more the wine contains compounds combining the  $\text{SO}_2$ .



## LAFFORT

*l'œnologie par nature*

## PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect ..... Granular

## CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity(%) ..... < 8 %  
Viable SADY cells (CFU/g) .....  $\geq 2.10^{10}$   
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 prefermentation cold maceration, it is recommended to add yeast at 5 g/hL (50 ppm) during tank filling, in order to dominate the indigenous flora, then to top up with 15 - 25 g/hL (150 - 250 ppm) at the end of maceration, before increasing the must temperature.

### IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packaging.
- Avoid temperature differences exceeding 10°C (18°F) between the must and the yeast inoculum. Total yeast inoculum preparation time must not exceed 45 minutes.
- In the case of potentially high alcohol concentrations and in order to minimize volatile acidity formation, use **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.  
10 kg vacuum bag.

