



SafEno™ UCLM S377



FOR LONG AGEING AND FRUITY RED WINES

Ingredients:

Yeast (*Saccharomyces cerevisiae* ^{*}), Emulsifier: Sorbitan monostearate

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

Origin:

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

Enological characteristics:

• Fermentation abilities:

- Rapid fermentation start and **rather slow fermentation kinetics**
- **Recommended maximum alcohol: up to 14.5 % vol./vol.** Higher with very good fermentation conditions.
- Recommended temperature range: 17-30 °C (62-86°F). **This strain is sensitive to brutal temperature changes, it requires regular fermentation conditions.**
- **Strong nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L) ≥ 0.9**

• Metabolic characteristics:

- Killer factor: Sensitive but good settlement strength
- **High glycerol production: up to 10 g/L**
- **High polyphenol extraction favoring with good tannic intensity**
- **Low production of volatile acidity** and acetaldehyde
- **Medium-low production of SO₂** and medium combination
- Medium higher alcohols and esters production

Suggestions of use:

• For long maceration premium red wines

SafEno™ 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, Zinfandel) and have an **important volume** thanks to SafEno™ UCLM S377's high glycerol production.

• For Mediterranean style varieties

SafEno™ 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.





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 to 30g/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. All our products are also fully authorized per TTB 27 CFR 24.246 prior to and during fermentation.

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.

