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ZYMAFLORE VL1

Saccharomyces cerevisiae

ORIGIN

Strain isolated and selected by the Bordeaux Institute of Oenology for its ability to produce elegant wines, full of finesse, with a well-developed varietal character. This proprietary strain of J. LAFFORT & Cie is produced by Lallemand, Inc.

CHARACTERISTICS

A specific dry white wine yeast, VL1 was selected for its enzymatic activity. It is notably low in decarboxylase activity which can decarboxylate phenol acids and produce vinyl-4-phenols. The pof - phenotype means that it produces very low levels of vinyl-4-phenols, which can give course aromas. It also has a high B-glucosidase activity which enhances the natural varietal of the grape. Unlike B-glucosidase obtained from grapes or from a fungal origin, the VL1 B-glucosidase activity is not inhibited by glucose. The glucosidase actually acts on the non-volatile terpenic heterocides to free the volatile turpenes. Excellent organoleptic results have been obtained from Chardonnay, Sauvignon Blanc, Muscat, Gewurtztraminer and Riesling.

VL1 should ideally be fermented above 57°F and below 72°. In this temperature range, the fermentation will be steady and will proceed to dryness with very low levels of the V.A. H₂O and SO₂ produced. It has a quick start fermentation and is neutral toward the Killer factor. A low foamer, it will produce wines up to 14% alcohol and is particularly recommended for wines to be kept on lees after fermentation.

DOSAGE

2 lbs/1,000 gallons will give an inoculum of 4 million viable yeast cells per ml.

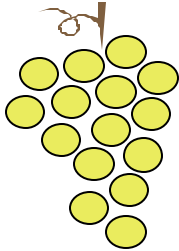
REHYDRATION & ADDITION

For each pound of yeast use 1 gallon of water at 105-110°F. Lightly stir in yeast and leave for 15-20 minutes and vigorously stir again. To minimize the temperature change, that the freshly rehydrated yeast goes through, combine it with an equal volume of juice to cool it down before inoculation.

NOTE

When kept on the fermentation lees, a moderate addition of SO₂ is advisable. During this period, an increase of the varietal character will appear due to the action of the enzymes on aroma precursors.

VL1 is also very sensitive to the lack of nitrogen in the must.



Zymaflore VL1

Dry white wines vinification

Strain VL1

Saccharomyces cerevisiae (CLIB 2015)

Phénotype killer : neutral

Strain POF-

Produce fruity and fine wines

☛ *Very sensible to lack of nitrogen*

