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Zymaflore VL3

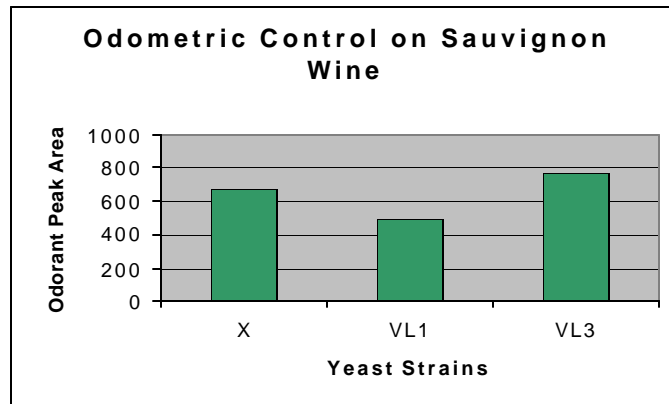
Saccharomyces cerevisiae

ORIGIN

This strain was isolated by the Bordeaux Institute of Oenology to help enhance varietal character. Laffort VL3C is a strain born from fundamental research on Sauvignon Blanc aromas. This research led to the identification and dosing of molecules responsible for specific aromas. The application of the dosing technique was used to select the yeast with the best potential to develop the Sauvignon character in Sauvignon Blanc wines. Further experimentation has shown very interesting results on other wine varieties in revealing aromas from aroma precursors.

CHARACTERISTICS

- High ability to develop the aroma in Sauvignon Blanc wine
- Low production of volatile acidity
- Strain adapted to aging on the lees
- Very low production of sulfurated compounds (especially light compounds)
- Neutral for the competitive factor
- Very low production of SO₂
- Recommended turbidity between 70 and 200 NTU



DIRECTIONS FOR USE

For best results, rehydrate the active dried Laffort VL3C strain by dissolving in 5-10 times its weight in clean 40°C (104°F) water. Lightly stir and allow the suspension to stand for 10-15 minutes then vigorously stir again. After waiting, in order to help adjust the yeast slurry temperature to prevent cold shock, slowly mix an equal amount of juice to be fermented with the rehydrated yeast slurry. Add the yeast to the bottom of the fermenter just as you begin filling the tank with juice. The alcoholic fermentation should be conducted at a temperature not exceeding 20-22°C (68-72°F).

DOSAGE

White and red wines: 10-20 g/hl (1-2lb/1,000 gal) depending upon the condition of the juice.

PACKAGING

500g bag
Case = 20x500g

The information herein is true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.