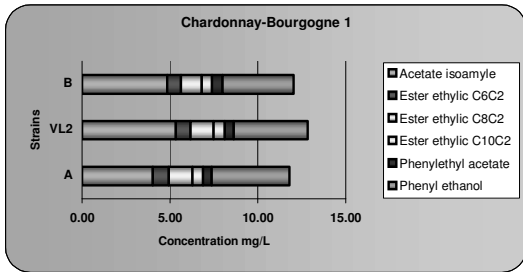


# ZYMAFLORE VL2

Zymaflore VL2 has been isolated in Burgundy and selected by SARCO following a development program concerning white wine fermentation. VL2 is a complete strain, able to produce premium wines, with complex aromas and full, round mouthfeel. VL2 is the second commercial POF (-) strain, after Zymaflore VL1, available for the wine industry allowing the production of delicate and clean aromas.

## PROPERTIES:

### Winemaking characteristics:

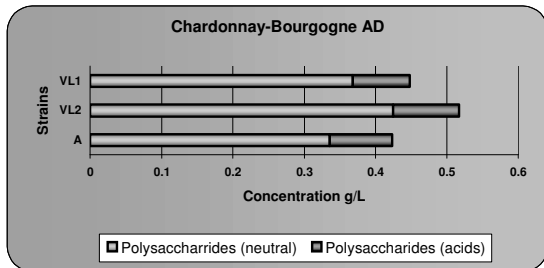


- Strong ester aroma producer enhancing the flavor complexity and increasing the aroma intensity of wines.
- Strong polysaccharides producer improving the mouthfeel of wines (texture).
- POF (-) Strain, minimizing vinyl phenol production (vinyl 4 phenol & vinyl 4 gaiacol).
- Good aptitude for lees aging.

### Fermentation characteristics:

- Can ferment up to 14% Alcohol/vol.
- Ferments easily down to 14°C (57°F).
- Low Nitrogen requirement.
- Produces very little volatile acidity.
- Produces very little H<sub>2</sub>S and SO<sub>2</sub>.

## USE:



Since Zymaflore VL2 has an even fermentation rate, it is able to produce premium white wines from both tank and barrel fermentations. Originally isolated for Chardonnay grapes, VL2 is also adapted to ferment low aromatic grape varieties. This strain will help create balanced wines by developing the aroma profile and by providing extra mouthfeel.

The POF (-) character of Zymaflore VL2 helps it avoid aroma spoilage from vinyl phenols mainly developed when using rotten (*Botrytised*) grapes and no purified enzymes. VL2 is the appropriated strain to work with in such conditions

**DOSE:**

Recommended dosage is 2 lb/1000 gal (20 g/hl).

For best results, rehydrate the active dried VL2 stain by dissolving in 5-10 times its weight of clean, 40°C (104°F) water. Stir gently to break up clumps and let sit for 15-20 minutes. To prevent cold shock, adjust the yeast slurry temperature by pouring an equal amount of juice into the yeast mix. Add to the tank to be inoculated.

**PACKAGING:**

500g bags

Case of 20x500g bags