



zymaflore

X5

SACCHAROMYCES CEREVISIAE
X5 STRAIN

LAFFORT
œnologie

WHITE WINES

CLIB* registration in progress

zymaflore

X5

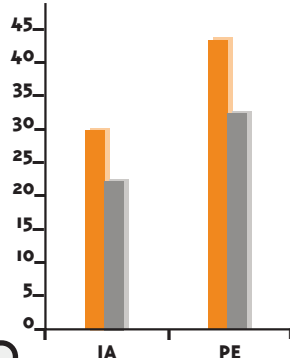
SACCHAROMYCES CEREVISIAE
X5 STRAIN

JOINTLY SELECTED BY
SARCO
AND THE
BORDEAUX
FACULTY
OF œnologie

EXPERIMENTAL CONDITIONS

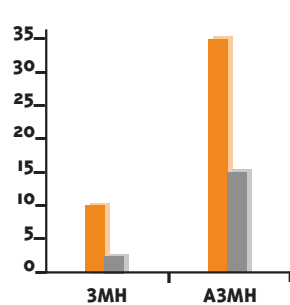
- Alc. %VOL : 12
- Turbidity : 60 NTU
- Temperature of fermentation : 13°C

PRODUCTION OF FERMENTATION AROMAS ([C]/OLFACTORY THRESHOLD)



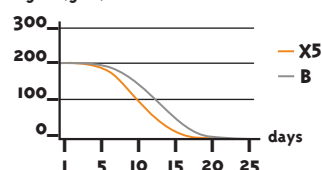
IA : Isoamyl acetate : fruit aroma
PE : phenyl-2-ethanol : floral aroma

PRODUCTION OF VARIETAL AROMAS ([C]/OLFACTORY THRESHOLD)



3MH : 3-mercaptohexanol : grape fruit
A3MH : 3-mercaptohexyl acetate : exotic fruits

sugars (g/L.)



This yeast strain has been selected for the production of technological premium dry white wines with a high aroma intensity. ZYMAFLORE X5 shows remarkable fermentation abilities in difficult conditions of fermentation.

SOURCE

The X5 strain comes from a new technology of selection, developed by SARCO laboratory in collaboration with the faculty of œnologie of Bordeaux.

PROPERTIES

Winemaking characteristics

- High production of varietal aromas (grape fruit, exotic fruits)
- High production of fermentation aromas (floral flavours)
- Low production of H₂S
- Low production of volatile acidity

Fermentation characteristics

- Strong fermentation abilities
- Good fermentation rates at low temperature (13 to 18°C)
- Not sensitive to turbidity range (50/200 NTU)
- Good alcohol tolerance

USES

The strong fermentation abilities of this strain helps to reveal varietal aromas (3-mercaptohexanol and 3-mercaptohexyle acetate) and to produce fermentation aromas (phenyl-2-ethanol).

ZYMAFLORE X5 is particularly adapted to the production of technological white wines rich in aromatics and generally made using stressful winemaking conditions for micro-organisms.

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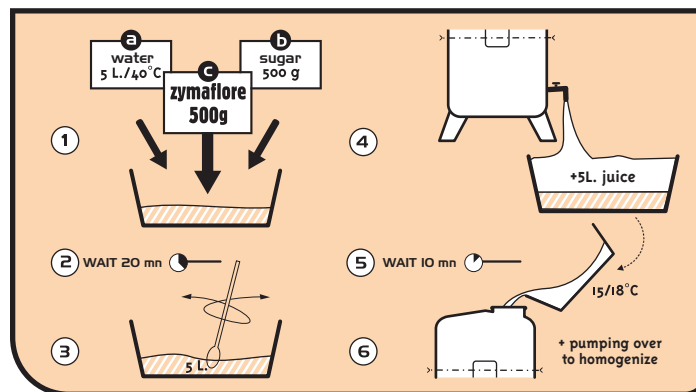
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INSTRUCTIONS FOR USE

In order to minimize the risk of contamination mix 500 g of sugar with 5 litres of water at a temperature of 35-40° C, then sprinkle with 500 g of **ZYMAFLORE X5** yeast. The use of a yeast activator (Dynastart during the preparation of the starter is recommended when difficult conditions of fermentation. Leave the yeast preparation to settle for 20 min. then stir slowly before to add into the juice to be fermented.

REMARK:

In order to prevent a deadly temperature effect for yeast when the juice or wine to be fermented shows a temperature lower than 25° C, add to the starter 5 litres of juice (to be inoculated) at 30° C. Stir slowly and wait 10 minutes, then add into the tank to be fermented and homogenize (pumping over).



PRESENTATION

500 g sachet

10 kg box
(20x500 g)

RECOMMENDED DOSAGE

20 g/hL juice.



LAFFORT
CENOLOGIE

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