



ACTIVE DRY YEASTS

NEW

SafOEnoTM HD T18



FOR ELEGANT AND FRESH
TERPENIC WHITE WINES

KEY ELEMENTS

This active dry yeast increases the aromatic potential of terpenic varieties such as Muscat, Viognier, Gewürztraminer, Riesling, Pinot Gris... thanks to terpenols and β -damascenone release supported by a balanced production of acetate and ethyl esters, which strengthens wines' complexity. It particularly enhances fresh floral and citrus fruit notes. Its **clean fermentation profile** towards undesirable metabolites combined to its aromatic properties makes it a great tool for winemakers to elaborate fresh varietal and complex white wines.

Ingredients: yeast (hybrid *Saccharomyces cerevisiae* x *Saccharomyces bayanus*), emulsifier E491 (sorbitan monostearate).



Its properties

1- OFFERS EXCELLENT FERMENTATION ABILITIES

- Killer phenotype
- Medium to high implantation strength
- Low to medium lag phase with **fast and regular kinetic**
- **Good alcohol tolerance: up to 15% v/v**
- **Optimum temperature fermentation: 10-30°C (50-86°F)**
- Good fructose assimilation
- Low nitrogen requirements: ratio $\frac{\text{YAN (mg/L)}}{\text{Initial sugar (g/L)}} \geq 0.7$

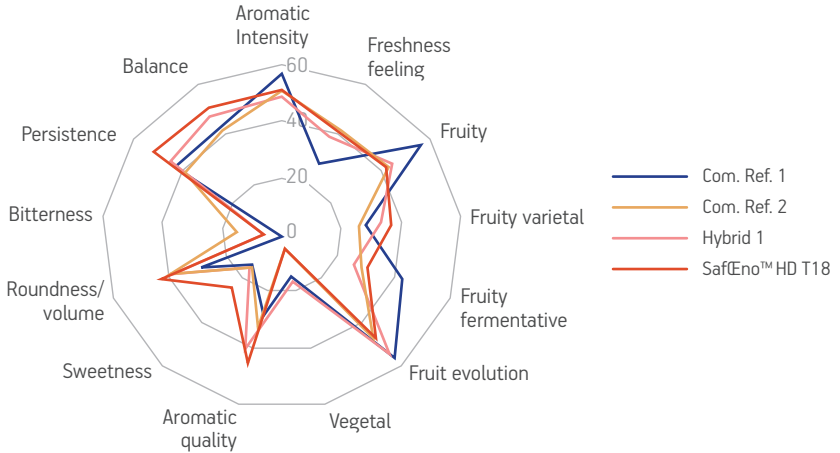
2- VERY INTERESTING ON A METABOLIC PLAN

- Low malic acid consumption
- Medium glycerol production
- **Low volatile acidity production**
- Low to medium H₂S production
- **Low to medium SO₂ production / combination**
- **Balanced production of ethyl and acetate esters**
- **Favors high terpenol release and maintenance**

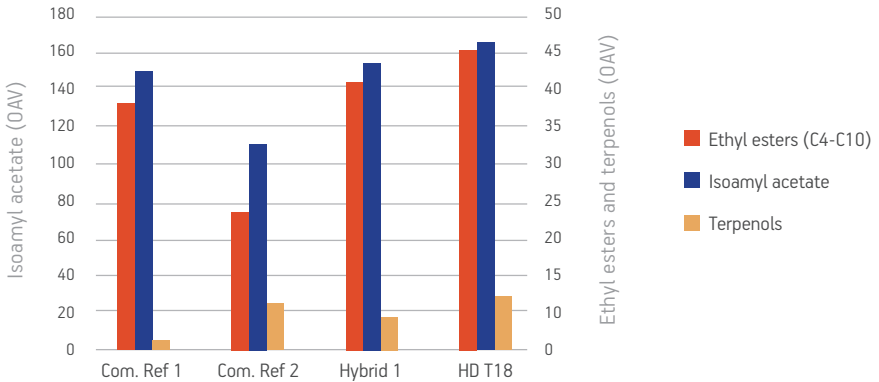
Origin: SafEno™ HD T18 has been created through a Lesaffre R&D yeast hybridization program. This work aimed to select a yeast strain particularly suitable for the expression of varietal terpenic aromas with a nice mouthfeel balance and clean fermentation profile.



ORGANOLEPTIC PROFILE



FLAVORS



Trials: Viognier, Languedoc Roussillon, 12.6% v/v, Adjustment with DAP from YAN/S = 0.4 to 0.9 and Adjustment of turbidity from 2 to 100. NTU plus 10g/hl SpringCell™ at yeast inoculation, Fermentation temperature 17-19°C (63-66°F). Seven professional tasters. OAV: Odor Active Value (Concentration/Perception threshold).

HOW TO USE IT ?

WITH PRIOR REHYDRATION

- Gently pour the desired quantity of yeast in 10 times its weight of tap water at 30-35°C (86-95°F) 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 white wines: 20 g/hl

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.

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.

The data contained in this document are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.

For more information, please contact us by phone +33 (0)3 20 81 62 75 or e-mail to fermentis@lesaffre.com

