



ACTIVE DRY YEASTS

NEW

SafOEno™ HD A54



FOR INTENSELY FRUITY
WHITE AND ROSÉ WINES

KEY ELEMENTS

This active dry yeast offers to **overexpress fermentative floral and fruity higher alcohols** and their corresponding acetate esters while keeping a clean fermentation profile for light young wines. Considering its low SO₂ production, SafOEno™ HD A54 is **particularly suitable for low SO₂ content wines and favor malolactic fermentations**. It will help winemakers adding value to their young and non-varietal wines.

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



Its properties

1- OFFERS EXCELLENT FERMENTATION ABILITIES

- Killer phenotype
- Moderate implantation strength
- Medium lag phase and medium to fast but regular kinetics
- **Good alcohol tolerance: up to 15% v/v**
- **Optimum temperature fermentation: 14-30°C (57-86°F)**
- Good fructose assimilation
- Medium nitrogen requirements: ratio $\frac{\text{YAN (mg/L)}}{\text{Initial sugar (g/L)}} \geq 0.8$

2- VERY INTERESTING ON A METABOLIC PLAN

- Low to medium malic acid consumption and **high total acidity maintenance**
- Medium to high glycerol production
- Moderate volatile acidity and **very low acetaldehyde production**
- Medium H₂S production and **very low SO₂ production/combination**
- **Very high production of 2-phenylethanol, isoamyl alcohol and their acetates**
- High β-damascenone release

Origin: SafE_{no}[™] HD A54 has been created through a Lesaffre R&D yeast hybridization program.

WE RECOMMEND IT...

FOR TECHNOLOGICAL WHITE AND ROSE WINES WITH STRONG AMYLIC NOTES

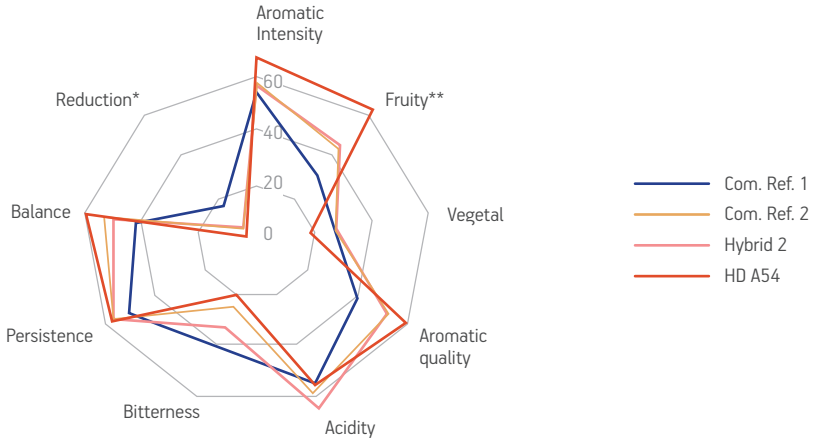
Due to its extraordinary high production of isoamyl alcohol / isoamyl acetate and 2-phenylethanol / 2-phenylethyl acetate, SafE_{no}[™] HD A54 **brings intense fruitiness towards banana, candy and strawberry notes**. Its capabilities to **maintain high total acidity** and to **bring roundness and sweetness** is interesting to keep a **very gourmet balance**.

FOR BLENDING BASES

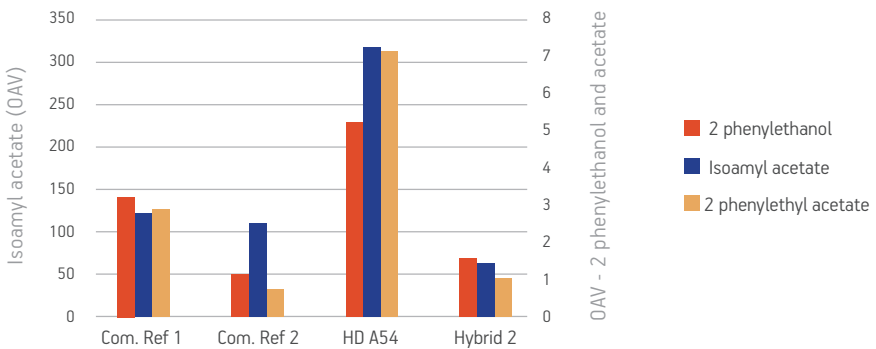
The moderate production of ethyl esters combined with a very high isoamyl acetate production, **acting as a flavor enhancer**, allows to systematically **strengthen the aromatic intensity** of the wine, particularly on fermentative notes. It makes this strain a really good tool to **value neutral bases** or to **bring complexity to aromatic bases**. This property leads as well to remove green aromas due to early picked grapes for delightful wines.



ORGANOLEPTIC PROFILE



FERMENTATIVE FLAVORS



Trials: Melon de Bourgogne, Loire valley, 12.2% v/v, Adjustment with DAP from YAN/S = 0.3 to 1 and Adjustment of turbidity (60 NTU) with 30g/hl SpringCell™ at yeast inoculation, fermentation temperature constant 18°C (64°F). Twelve professional tasters. (*significant at 5%, **1%) 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.

DO S A G E Still white and rose wines: 20-30 g/hl, straight after settling

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

