

BC

Saccharomyces cerevisiae yeast **BO213**

Uvaferm®

FERMENTATIVE SECURITY

Thanks to its low nutrient requirements and to its fermentation rate, Uvaferm BC is one of the most secure strains available for winemakers. It can be used for the fermentation of white, rosé and red musts.

Applications

The Uvaferm BC yeast has been selected from the collection of the Institut Pasteur. This French strain isolate has been used in oenology since the early 60's.

Its fermentative abilities make it the ideal tool for difficult oenological conditions such as:

- highly clarified white and rosé musts with assimilable nitrogen deficiencies

- musts from rotten grapes
- white, rosé or red musts highly contaminated by indigenous spoilage yeasts and bacteria.

This yeast can also be used for restarting stuck fermentations.

It may also be used in secondary in bottle fermentations.

Microbiological and oenological properties

- *Saccharomyces cerevisiae* var. *bayanus*
- Sensitive to the competitive factor K2
- High alcohol tolerance up to 18 %
- Short lag phase
- Fast fermentation rate
- Large fermentation temperature range (optimal between 15 and 30°C)
- Low requirement in assimilable nitrogen
- Low volatile acidity production: around 0.24 g/L (acetic)
- Average foam production

Dosage

Winemaking white, red and rosé	25 to 40 g/hL
Bottle fermentation	50 g/hL

To restart stuck fermentation	40 g/hL
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How to use

Rehydrate BC in 10 times its weight of water at 40°C. If using Go-Ferm, prepare Go-Ferm suspension in 20 times its weight of water at 42 °C prior to adding the active dried yeast. Let stand for at least 20 minutes then gently stir occasionally to break up any clumps. Add to the must.

- THE TOTAL REHYDRATION DURATION SHOULD NEVER EXCEED 45 MINUTES
- AVOID COLD SHOCKING THE YEAST. THE TEMPERATURE DROP BETWEEN THE MUST TO BE INOCULATED AND THE REHYDRATION MEDIUM SHOULD NEVER BE >10°C (if any doubt, please contact your supplier or Lallemand)
- IT IS ESSENTIAL TO REHYDRATE THE YEAST IN A CLEAN CONTAINER.
- INITIAL REHYDRATION IN MUST IS NOT ADVISABLE.

Lallemand guarantees the quality of its products sold in their original packaging, used in conformity with the expiration date and storage conditions.

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