SpringerOenologie®

WINE YEAST

UCLM S325

For an optimum expression of varietal characteristics

INGREDIENTS

Yeast (*Saccharomyces cerevisiae**), emulsifier E491 (sorbitan monostearate)

ORIGIN

UCLM S325 was selected by the Castilla La Mancha University for its ability to reinforce the structure of white wines while optimizing the expression of their character.

OENOLOGICAL CHARACTERISTICS

Fermentation abilities	- Rapid fermentation start - Good fermentation strength on clarified musts - **Alcohol tolerance: Not recommended above 13% vol./vol.** - **Strong nitrogen requirement:** In a must whose available nitrogen is between 150 & 180 mg/L, this strain requires at least 2 nitrogen supplies (20 g/hl DAP + 20 g/hl Bioferm® 24 hours after inoculation and 20g/hl DAP or Bioferm® at mid fermentation) - Fermentation temperature: 12 to 35°C
Metabolic characteristics	- Sugar/Alcohol yield: 16.5 g/L for 1% vol./vol. - Low production of volatile acidity, SO_2 and acetaldehyde (less than 24 mg/L) - **High glycerol production: 10 g/L** - **ß-glycosidase activity increasing the aromatic potential of terpenic varieties**

SUGGESTIONS OF USE

- **For white wines with low structures**

With its high glycerol production this strain brings structure to light and low aromatic varieties (Airen, Trebbiano, Colombard).

- **For aromatic cultivars**

Its ß-glycosidase activity enables the **release of terpenic type varietal aromas** (Malvasia, Muscat, Alvarinho, Loureiro, Riesling, Viognier, Gewürztraminer, Pinot Gris) but **UCLM S325** also gives very good results on **very aromatic cultivars** such as Sauvignon Blanc or Sémillon.

Above 13% vol./vol., UCLM S325 metabolism may be disturbed. Its resistance to alcohol decreases. It is thus very well adapted for the production of sweet wines. For wine making above that degree, associating UCLM 325 with BC S103 may be beneficial to keep the aromatic potential of the variety while achieving a correct fermentation.

** According to « The Yeasts, A Taxonomic Study » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011.*

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USAGE

- ☞ Rehydrate the desired quantity of yeast with the same amount of sugar (ideally with heated must) **in 10 times its weight of water at 35-38°C.**
  - *For example: For a 100hl vessel pitched at 20g/hl, rehydrate 2kg of yeast in 20L of water + 2kg of sugar or in 20L of water + 8L of must.*

- ☞ **Stir** avoiding the formation of lumps and leave to rest for 20 minutes.

- ☞ **Progressively** add must from the tank (2 or 3 additions) so that the **temperature difference between the yeast starter and the initial must does not exceed 10°C**. This stage allows the yeast to become acclimatized and avoids thermal shocks
  - *Example: If must that needs to be pitched is 16°C, the yeast starter temperature should not be more than 26°C prior to inoculation.*

- ☞ **Stir** and leave to rest for 5 minutes.

- ☞ **Incorporate** the yeast starter in the fermentation tank **during a pumping over with aeration**.

The rehydration procedure should not exceed 45 minutes.

DOSAGE

Still wines: 20 g/hl to 30g/hl

In case of musts with a high potential degree: 20g/hl + 20g/hl of BC S103 at mid fermentation (with a preliminary acclimation)

PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (Full box: 10 kg)
10 kg vacuum-packed box

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 2 years) and 10°C for an extended storage (3 years).

Springer Oenologie guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

Each Springer Oenologie 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.