



# ENOFERM CSM™

*Saccharomyces cerevisiae*

To reduce herbaceous characters from under ripe fruit

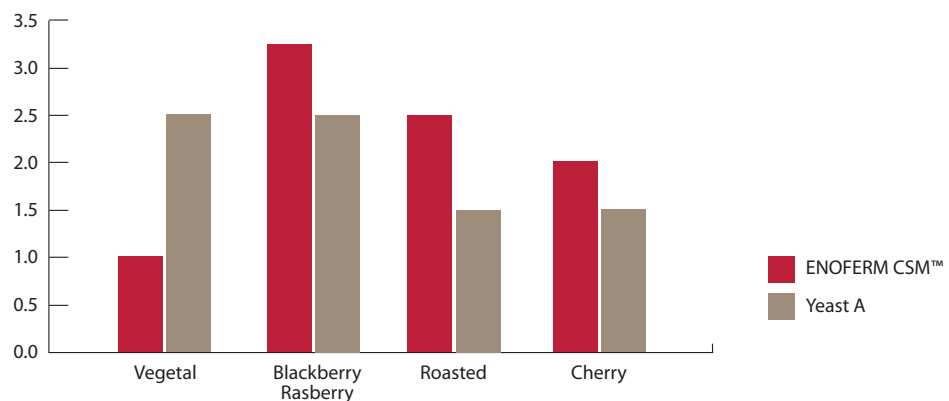
## DESCRIPTION

ENOFERM CSM™ was selected by the Institut Technique de la Vigne et du Vin (ITV) of Bordeaux in cooperation with the Conseil Interprofessionnel du Vin de Bordeaux for the fermentation of Cabernet-Sauvignon, Cabernet Franc and Merlot.



## BENEFITS & RESULTS

ENOFERM CSM™ favours color and phenolic extraction. The resulting phenolics tend to be smooth, round and elegant. The yeast promotes intense aromatic profiles, predominately of berries, spices and licorice. In cooler climate Cabernets (or fruit that has been picked before optimal flavour maturity) ENOFERM CSM™ can help reduce the expression (mask) vegetal aromas and flavors, hence promoting varietal fruit expression.



Sensory effect in Cabernet Sauvignon

**YSEO™**  
PROCESS  
Research in collaboration  
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemmand yeast production process to help overcome demanding fermentation conditions.

YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of sensory deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.



## PROPERTIES\*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 15 to 32 °C
- Alcohol tolerance up to 14.5 v/v
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- High nutritional requirement
- Compatible with wine malolactic bacteria
- Low SO<sub>2</sub> and no H<sub>2</sub>S production provided an adequate balance of nutrients are available
- Short lag phase
- Low malic acid consumption
- Moderate foam formation
- The use of rehydration protectant and good nutrition management is recommended

\*subject to fermentation conditions

## INSTRUCTIONS FOR OENOLOGICAL USE

### A. Rehydration without yeast protector

**Dosage rate: 20 to 40 g/hL**

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

### B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

#### + Notes:

The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

## PACKAGING AND STORAGE

- Available in 500 g and 10 kg
- Store in a cool dry place
- To be used once opened

Distributed by:



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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. February 2023.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD  
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture