



# UVAFERM 228™

*Saccharomyces cerevisiae*

Enhance varietal aromas and good mouthfeel

## DESCRIPTION

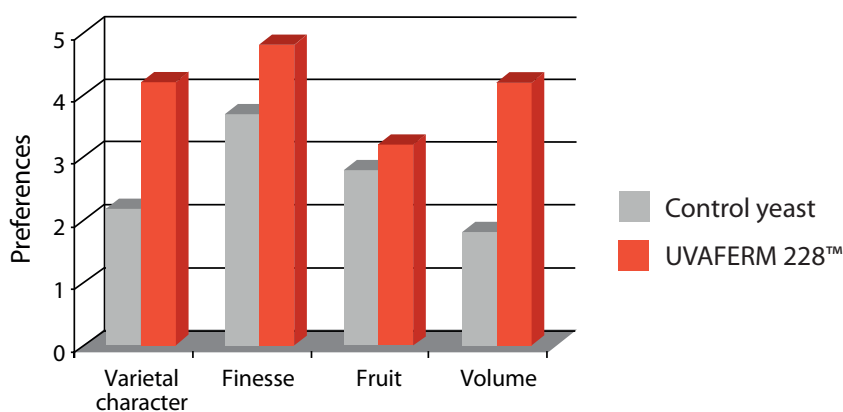
UVAFERM 228™ (also known as Steinberger strain) was selected in Germany by Danstar for its fermentation capacity at low temperatures.



## BENEFITS & RESULTS

With an appropriate nutrient supplementation UVAFERM 228™ can produce a good quantity of fermentative aromas. With its  $\beta$ -glucosidase activity, it can be used with grapes high in terpene precursors which leads to an increase in the wine bouquet intensity and complexity. The polysaccharides released during fermentation contribute to increase the mouthfeel. It can be used with varietal white wines such as Inzolia, Müller-Thurgau, Moscato, Traminer, Garganega, Trebbiano Riesling, Glera, Chardonnay, Verdicchio, Fiano, Albariño, Godello, Moscatel, Malvasia, Verdejo, Sauvignon blanc or neutral varietals fermented at low temperature. It is also used in sparkling and "frizzanti" wines.

### GRAPE VARIETY AFFINITY | AROMATIC COMPLEXITY



Sensory profile of Müller-Thurgau wine, Italy



## PROPERTIES\*

- *Saccharomyces cerevisiae* var. *cerevisiae*
  - Optimum fermentation temperature range: above 15 °C
  - Good fermentative performance at lower temperature (min 12 °C) by increasing the inoculation rate and with an appropriate nitrogen supplementation
  - Alcohol tolerance up to 14% v/v
  - Moderate fermentation rate
  - Competitive factor ("Killer K2") neutral
  - Short lag phase
  - Medium nutritional requirement
  - Low acetaldehyde production
  - Low SO<sub>2</sub> production
  - H<sub>2</sub>S production depends on the nutrition
  - Low foam production
- \*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

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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. July 2023.



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YEASTS



WINE  
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NUTRIENTS  
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Original **by culture**