



UVAFERM BC™

Saccharomyces cerevisiae

Clean, reliable fermenter for fresh, fruity whites and reds,
as well as for cider

DESCRIPTION

UVAFERM BC™ was selected from the yeast culture collection of the Pasteur Institute, Paris. Originally isolated from a French wine region, LALVIN BC™ has been used in winemaking since the early 1960's.



BENEFITS & RESULTS

Suited to a wide range of winemaking applications, particularly for the production of fresh and fruity white styles fruit driven red wines, and wines made by carbonic maceration. It tends to produce varying amounts of esters such as isoamyl acetate. A very clean and reliable fermenter and a robust yeast that performs well in highly clarified white and rosé juices low in nitrogen content. For cool climate wines, UVAFERM BC™ can degrade malic acid during alcoholic fermentation. This malo-ethanolic fermentation enables malic acid to be metabolized during alcoholic fermentation. It helps soften the harsh acidic edges of high malic acid fruit. Malic acid reduction during alcoholic fermentation of up to 45% has been observed. With a low nitrogen demand, low H₂S production and low production of SO₂, it is a good option for preservative-free wines. A good general all-rounder for white wines. Highly recommended for cool climate whites, high in natural malic acid concentrations. Can be used in secondary fermentations for the production of sparkling wines. Also suitable for barrel fermentation.

PROPERTIES*

- *Saccharomyces cerevisiae* Gal- (ex var. *bayanus*)
- Optimum fermentation temperature range: 15-30 °C
- Alcohol tolerance up to 16% v/v
- Fast fermentation rate
- Competitive factor ("Killer K2") sensitive
- Low nutritional requirement
- Low production of volatile acidity
- Low production of H₂S
- Low acetaldehyde production
- Low SO₂ production (approx. 5 mg/L)
- Can exhibit partial degradation of malic acid (up to 45%)
- Forms compact lees
- Moderate foam

*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 10 kg
- Store in a cool dry place
- To be used once opened

Distributed by:



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