



UVAFERM CEG™

Saccharomyces cerevisiae

For refined and elegant white wines

DESCRIPTION

The UVAFERM CEG™ yeast was selected by Geisenheim Research Station in Germany for its ability to ferment slowly, resulting in consistent and clean fermentations with a high production of esters.



BENEFITS & RESULTS

UVAFERM CEG™ is normally used for high quality white wines but it can also be used to ferment rosé and red must. UVAFERM CEG™ starts the fermentation slowly without causing an increase in the temperature while developing secondary aromatic compounds. The nutrient additions help UVAFERM CEG express its positive aromatic and mouthfeel contribution.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 8 to 15 °C
- Alcohol tolerance up to 14.5% v/v
- Moderate to slow fermentation rate
- Competitive factor ("Killer K2") sensitive
- Short lag time
- Medium nutritional requirement
- Production of H₂S is low when good fermentation practices and nutrient management
- Low foam production
- Good sedimentation after completion of fermentation, enabling a quick clarification of new wines

*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. July 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



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Original by culture