

 For elegant and fresh terpenic white wines



SafOeno™ HD T18

INGREDIENTS

Yeast (Hybrid *Saccharomyces cerevisiae* x *Saccharomyces bayanus*), Emulsifier: E491 (sorbitan monostearate)

ORIGIN

SafOeno™ HD T18 has been created through a Lesaffre R&D yeast hybridization program. This work aimed to select a yeast strain particularly suitable for the expression of varietal terpenic aromas with a nice mouthfeel balance and clean fermentation profile.

OENOLOGICAL CHARACTERISTICS

Fermentation abilities

- **Killer phenotype**
- Medium to high implantation strength
- Low to medium lag phase with **fast and regular kinetic**
- **Good alcohol tolerance: up to 15% v/v**
- **Optimum temperature fermentation: 10-30°C (50-86°F)**
- Good fructose assimilation
- Low nitrogen requirements: ratio $\frac{\text{YAN (mg/L)}}{\text{Initial sugar (g/L)}} \geq 0.7$

Metabolic characteristics

- Low malic acid consumption
- Medium glycerol production
- **Low volatile acidity production**
- Low to medium H₂S production
- **Low to medium SO₂ production / combination**
- **Balanced production of ethyl and acetate esters**
- **Favors high terpenol release and maintenance**

SUGGESTIONS OF USE

- For fresh and complex terpenic white wines

SafOeno™ HD T18 increases the aromatic potential of **terpenic varieties** such as Muscat, Viognier, Gewürztraminer, Riesling, Pinot Gris... thanks to **terpenols and β-damascenone release** supported by a balanced production of acetate & ethyl esters, which **strengthens wines' complexity**. It particularly enhances fresh floral and citrus fruit notes.

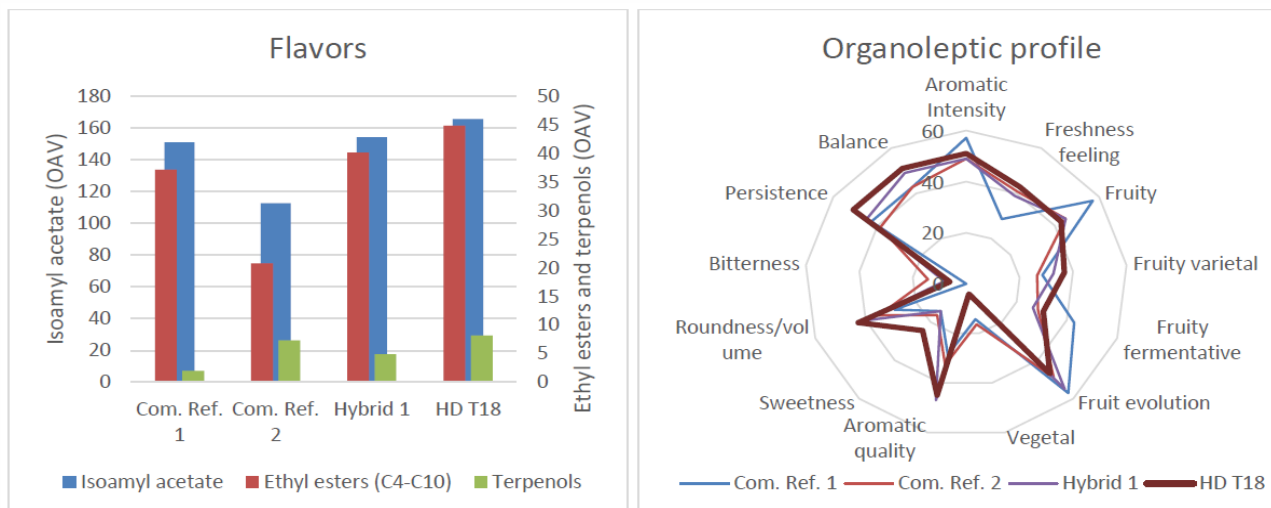
Its **clean fermentation profile** towards undesirable metabolites combined to its aromatic properties gives to the winemaker a tool to elaborate **fresh varietal and complex white wines**.

The obvious choice for beverage fermentation    



TRIAL

Viognier, Languedoc Roussillon, 12.6% v/v, Adjustment with DAP from YAN/S = 0.4 to 0.9 and Adjustment of turbidity from 2 to 100. NTU plus 10g/hl SpringCell at yeast inoculation, Fermentation temperature 17-19°C (63-66 °F). 7 professional tasters.OAV: Odor Active Value (Concentration/Perception threshold)



USE

- Gently pour the desired quantity of yeast in 10 times its weight of tap water at 30-35°C in a wide vessel. Pay attention to cover all the water surface area by creating a thin layer of yeast.
- Leave to rest for 20 minutes.
- Gently stir to complete yeast rehydration while avoiding the formation of lumps prior acclimatization.
- Double progressively the volume of the yeast suspension by adding must from the tank while stirring the mix so that the temperature of the yeast starter decreases and yeast activation starts.
- Leave to rest for 10 minutes.
- Homogenize and incorporate the yeast starter in the fermentation tank during a pumping over with aeration.

DOSAGE

Still white wines: 20 g/hl

PACKAGING

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

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 3 years) and 10°C for an extended storage (4 years).

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

Each Fermentis® 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.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.