



SafEno™ HD S62



FOR DEEPLY COLORED AND STRUCTURED REDS

Ingredients:

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

* According to « The Yeasts, A Taxonomic Study » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011

Origin:

SafEno™ HD S62 is coming from the **hybridization of two Lesaffre strains** with the aim to combine their best characteristics towards the **favoring of high polyphenol extraction and stabilization in addition to difficult fermentation conditions resistance for long ageing Premium reds.**

Enological characteristics:

- **Fermentation abilities:**
 - **Fast fermentation kinetics**
 - **Recommended maximum alcohol: >15% vol./vol.**
 - Recommended temperature range: 14-30°C (57-86°F)
 - Good fructose assimilation
 - **Medium-low nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L) = 0.7-0.8.**
- **Metabolic characteristics:**
 - Killer factor: Sensitive but good settlement strength at temperature >17°C (62°F)
 - Medium-high malic acid consumption
 - **Very high polyphenol extraction favoring with very good**
 - **Color stabilization**
 - **Tannins reactivity**
 - **No to low SO₂ production and medium-low combination**
 - Medium production of higher alcohols and esters, **especially ethyl esters**

Suggestions of use:

● Long ageing Premium reds:

By favoring high polyphenols (anthocyanins and tannins) extraction during alcoholic fermentation, SafEno™ HD S62 is particularly recommended for **deeply colored and structured wines**. The strain produced wines with **stable color (showing more violet pigments creation) and well polymerized as well as very reactive tannins for very long ageing potential**, especially in barrels.

Its ability to consume high content of malic acid and to produce no or low SO₂ might be crucial to **perform the malo-lactic fermentation without problems in non-favorable conditions** (high polyphenol contents).

● Varietal respect:

SafEno™ HD S62 is characterized by a medium production of higher alcohols and esters while **increasing the final aromatic intensity on fresh fruits (especially on young wines)**. This strain will so help to produce very **elegant but intense reds in respect with the cultivar** such as Premium Cabernet Sauvignon, Merlot, Tempranillo, Malbec, Sangiovese, Grenache...

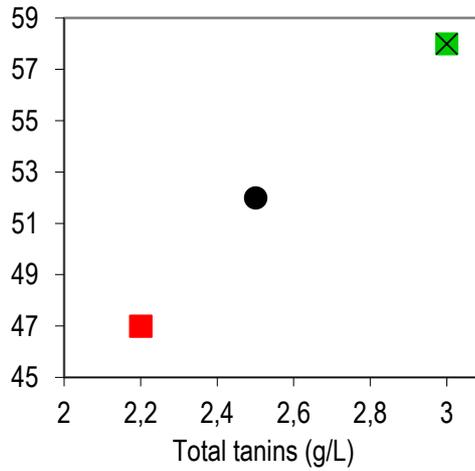
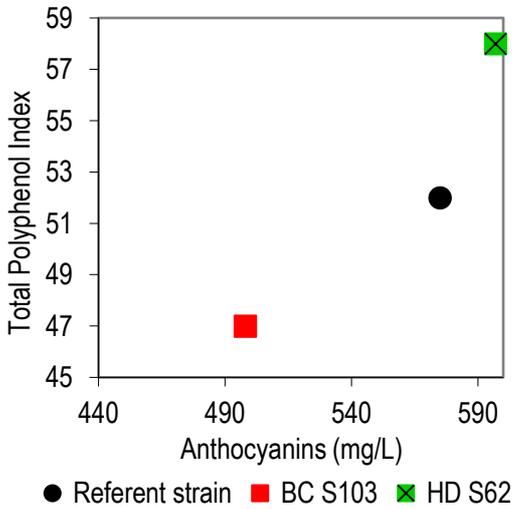


THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Trial:

Bordeaux Merlot, 15% v/v, 15 days post fermentative maceration



SafEno™ HD S62 has especially been selected for its ability to strongly favor polyphenol extraction.

Usage:



Lesaffre know-how and continuous yeast production process improvement generates an **exceptional quality of dry yeasts able to resist to a very wide range of uses, incl. cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile.** Winemakers can choose usage conditions that fit the best their needs, i.e.:

- **Direct inoculation**

Pour the yeast on the surface of **at least 10 times their weight of must** (possibly directly on the top of the tank or during tank filling after settling for whites and rosés). Gently stir to avoid or break clumps. **Immediately transfer into the tank via a pumping over with aeration** (or homogenize tank volume).

- **With prior rehydration**

Pour the yeast on the surface of **10 times their weight of tap water at room temperature.** Gently stir to avoid or break clumps. **Wait for 20 minutes and transfer into the tank via a pumping over with aeration.**

Dosage:

Still Red wines: 20 g/hl

Fermentation restart: 30 to 40 g/hl

Packaging:

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

Carton of 1 vacuum-packed box of 10 Kg (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. All our products are also fully authorized per TTB 27 CFR 24.246 prior to and during fermentation.

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 time of revision. 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.



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