



SafEno™ HD T18



FOR ELEGANT AND FRESH TERPENIC WHITE WINES

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 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.

Enological characteristics:

• Fermentation abilities:

- Low to medium lag phase with **fast and regular kinetics**
- **Recommended maximum alcohol: up to 15% v/v**
- **Recommended temperature range: 10-30 °C (50-86°F)**
- **Low nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L): ≥ 0.7**

• Metabolic characteristics:

- **Killer phenotype**, medium to high settlement strength
- Low malic acid consumption and high acidity maintenance
- **Low volatile acidity production**
- Low to medium H₂S production and **low to medium SO₂ production / combination**
- **High balanced production of ethyl and acetate esters**
- **Favors high terpenol release and maintenance**

Suggestions of use:

• For fresh and complex terpenic white wines

SafEno™ 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**.



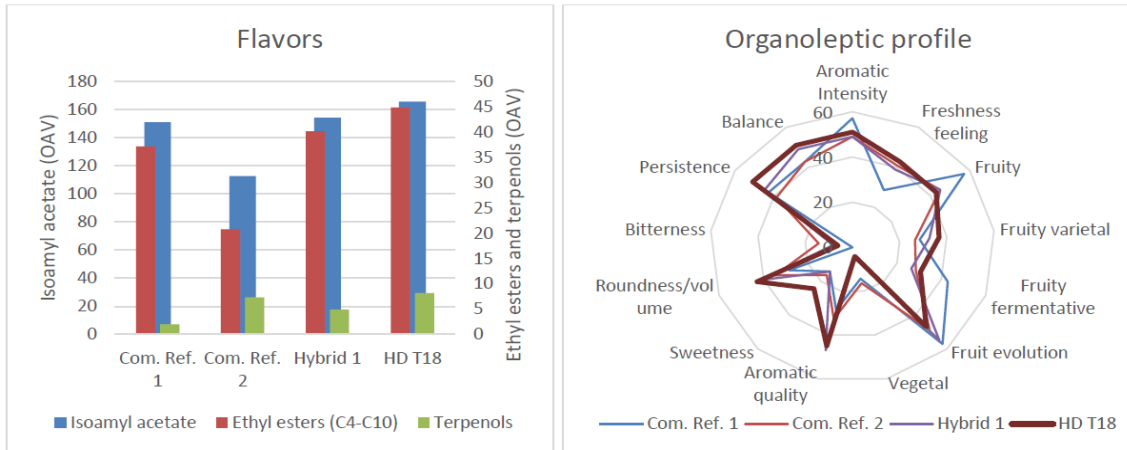
THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



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).



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 white wines: 20 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.

