



SafEno™ HD S135



FOR FULL BODIED... AND SMOOTH 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 S135 is coming from the hybridization of two Lesaffre strains with the aim to combine their best characteristics towards polyphenols coating and resistance to difficult fermentation conditions for fruit driven middle ageing reds.

Enological characteristics:

• Fermentation abilities:

- Quick alcoholic fermentation start and **fast kinetics**
- **Recommended maximum alcohol: >15% vol./vol.**
- Recommended temperature range: 14-30°C (57-86°F)
- Good fructose assimilation
- **Low nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L) = 0.7-0.8.**

• Metabolic characteristics:

- Killer factor: Sensitive but good settlement strength
- Medium consumption of malic acid
- **Favors high polyphenol extraction with good**
 - **Color stabilization**
 - **Tannins quality and reactivity**
- Medium volatile acidity production
- **Low SO₂ production** – medium combination
- **High production of higher alcohols and esters**

Suggestions of use:

• Round Premium reds:

SafEno™ HD S135 is recommended for **red wines whose power is associated with a smooth profile**. This strain favors indeed very well the extraction of wine polyphenols but has the ability to deliver a round and well-balanced structure. This feature can also be enhanced due to its non-negligible malic acid consumption.

• Aroma enhancer:

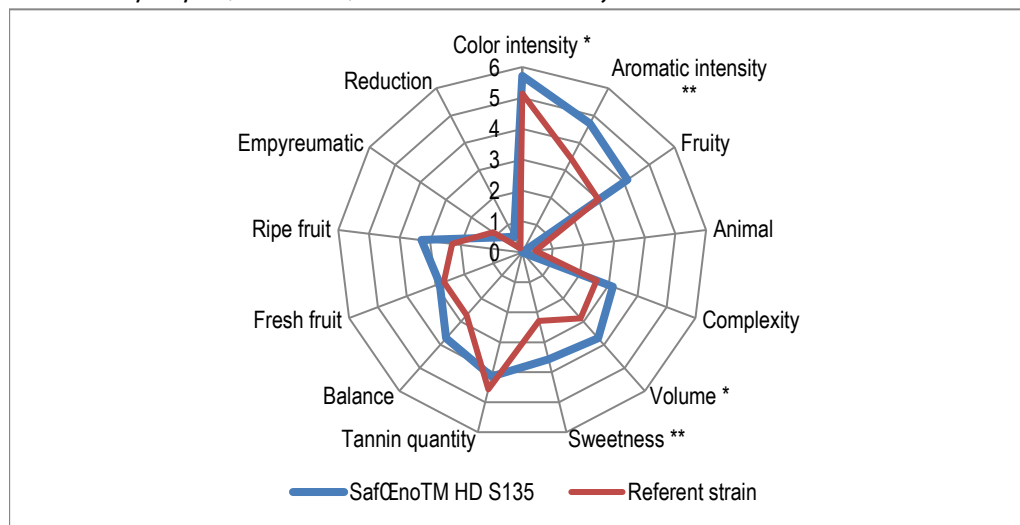
SafEno™ HD S135 promotes the production of **fruit driven reds, rather oriented on ripe red/black fruits**. It is particularly adapted to varieties such as **Merlot, Syrah, Tempranillo, Sangiovese and Grenache**.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION

Trial:

Rhône valley - Syrah, 14.2% v/v, traditional winemaking



SafEno™ HD S135 amplifies sensorial characteristics giving highly colored and smooth final wine with intense fruity notes.

7 yeasts tested

7 professional tasters

Significance threshold: * < 5%,
** < 1%

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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