Fermentis by Lesaffre

E2U EASY TO USE by Fermentis

SafŒno™ FV 19

ACTIVE DRY YEAST

FOR FRUITY AND VELVETY RED WINES

Ingredients:

Yeast (*Saccharomyces cerevisiae**), Emulsifier: Sorbitan monostearate

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

Origin:

SafŒno™ FV 19 was selected by Fermentis through multiple microvinifications on red wines in partnership with French research institutes and oenological experimental centers around the world.

Œnological characteristics:

• **Fermentation abilities:**

- Short to medium lag phase
- Medium and regular fermentation kinetics
- High alcohol tolerance: up to 16% v/v
- Optimum temperature fermentation range: 17-28 °C (62.6-82.4°F)
- Medium nitrogen requirements: ratio YAN (mg/L) / Initial sugars (g/L) ≥ 0.8 - 0.9

• **Metabolic characteristics:**

- High implantation strength
- Killer factor: Neutral
- Very low malic acid consumption
- Medium volatile acidity production
- Low H_2S and SO_2 production

Suggestions of use:

• **For fruity and smooth red wines**

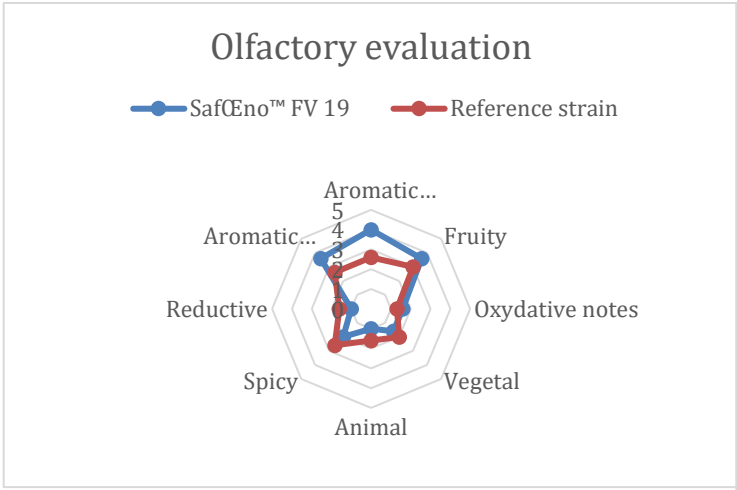
SafŒno™ FV 19 has the **ability to mask the vegetal notes** of certain wines while improving the sensations of fruitiness and smoothness.
By bringing sweetness and roundness to wines, **SafŒno™ FV 19** greatly improves the quality perception of **the tannins while decreasing their astringency.**

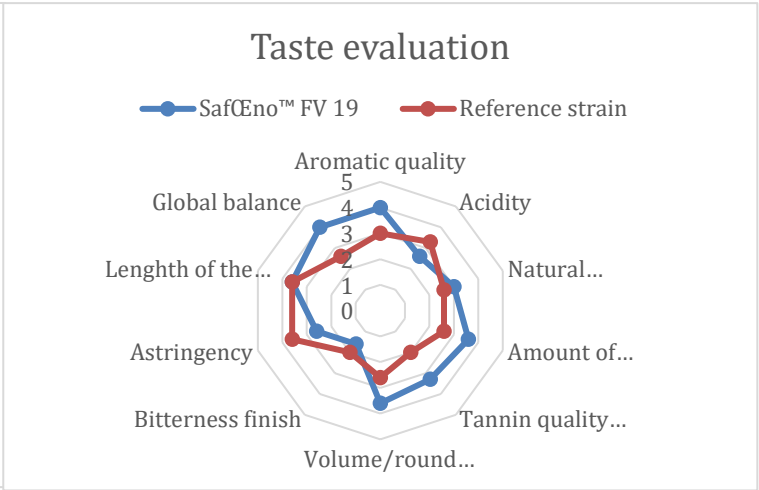
SafŒno™ FV 19 also produces **a significant amount of fruity fermentative aromas** ranging from red fruit (pomegranate, cherry) to black fruit (redcurrant) and is the ideal choice for the production of fruity and velvety red wines crafted for a quick release to the market.

SafŒno™ FV 19 is a great tool for the vinification of elegant and smooth wines from varieties such as Merlot, Cabernet Sauvignon, Syrah, Grenache, Tempranillo, Nero d'Avola and Nebbiolo.

Fermentis division of S.I. Lesaffre • BP 3029 - 137 rue Gabriel Péri - 59703 Marcq-en-Barœul Cedex - France • Tel.: +33(0)3 20 81 62 75 • Fax: +33(0)3 20 81 62 70 • www.fermentis.com

Trials:





Country: Italy, Grape variety: Nero d'Avola/Syrah, Vintage: 2021.
Chemical characteristics of the wine after ALF: Alcohol: 14.31% v/v, pH: 3.65, total acidity: 5.37 g/L H_2SO_4, volatile acidity: 0.49 g/L H_2SO_4.
SafŒno™ FV 19 takes wines towards a fruity (red and black fruit), floral, fresh and balanced profile by masking the drying tannins on the finish.

Usage:

The 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, including by-passing acclimatization, cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile. Winemakers can choose to use our E2U™ yeast with the process that fits best their need:

Direct inoculation
Inoculate the desired quantity of yeast directly into the must in the fermentation tank, taking care to homogenize the entire volume. In whites or roses, ideally directly sprinkle the yeast into the fermentation tank during the filling (after settling) to ensure a good homogenization. Alternatively pour the desired yeast quantity on the surface of at least 10 times its weight of must. Gently stir to avoid clumps. Immediately transfer into the tank and homogenize the entire volume.

With prior rehydration
Gently pour the desired quantity of yeast in 10 times its weight of tap water at 15-37°C (59-98.6°F). Gently stir to avoid the formation of lumps. Leave it to rest for 20 minutes and incorporate the yeast starter to the fermentation tank with homogenization. Following the rehydration, it is possible to continue with an acclimatization by incorporating to the yeast starter ½ of a volume of must and leave it to rest for 10 minutes. Repeat the operation until the temperature difference between the fermentation tank and the yeast starter culture is less than 10°C (18°F).

Dosage:

20 g/hl (1.67 lb/1,000 gal)

Packaging:

Cardboard box of 20 vacuum-packed sachets of 500g / 1.1 lb each (Full box net weight: 10 kg / 22.05 lb)
Cardboard box of 1 vacuum-packed 10kg / 22.05 lb (Full box net weight: 10kg / 22.05 lb)

Storage and compliance:

The product must be stored/transported in dry conditions and protected from direct sunlight. For less than 6 months, the product can be stored/transported at ambient temperature below 25°C (77°F) without affecting its performances. Peaks up to 40°C (104°F) are allowed for a limited period of time (less than 5 days). Fermentis recommends a long-term storage at a controlled temperature (below 15°C/59°F), once the product arrives to the final destination. Fermentis guarantees the product complies with OIV specifications until its Best Before End Date in the storage conditions mentioned above. The product is also authorized as per TTB.

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 information provided by Fermentis is for informational purposes to the attention of professionals only. We make no representation or warranty of any kind, express or implied, regarding the information: regulatory and intellectual property requirements (including product use and claims) shall be reviewed locally for their particular purposes.

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