



Solutions for wine making

# Alliance Uvarum

*Saccharomyces uvarum* and *Saccharomyces cerevisiae*

*Reproduce the natural ecosystem by the technique of co-inoculation.*

Two species of *Saccharomyces* are mainly associated with the breakdown of sugars into alcohol: *S. cerevisiae* and *S. uvarum*. The special properties of *S. uvarum* such as cryotolerance, low production of acetic acid, high production of glycerol, strong release of esters (phenyl-2-ethanol) and thiol allow the development of quality white wines, aromatic, complex and round.

## OENOLOGICAL INTEREST

### > Fermentative characteristics:

- Nitrogen requirements: low.
- Tolerance to low temperature (from 10°C / 50°F).
- Low production of volatile acidity and H<sub>2</sub>S.

### > Aromatic characteristics

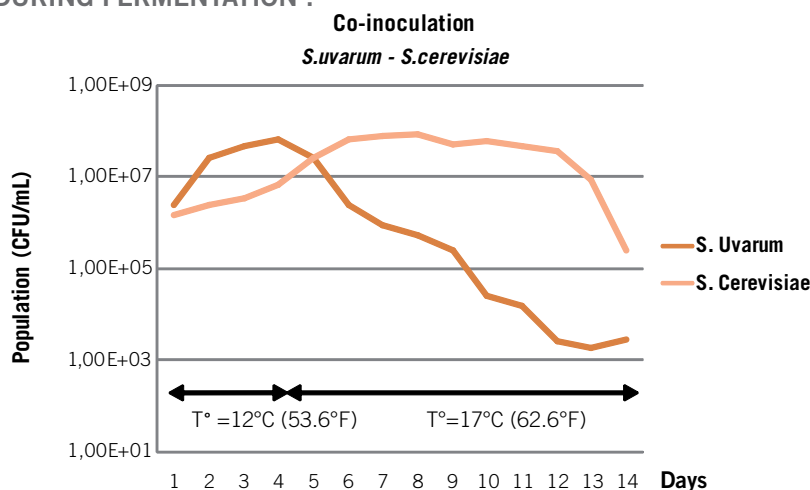
- Excellent esters production (flowers): phenyl ethyl acetate (pink) and phenyl-2-ethanol, hexyl acetate (pear)...
- Good production of thiols A3MH and 3MH (exotic fruits, citrus)

### > Organoleptic characteristics:

- Excellent production of glycerol >7g/L (>58.41 pound/1000gallon).

## EXAMPLE OF USAGE

YEAST CONCENTRATION DURING FERMENTATION :



LAMOTHE - ABIET

rue Ferdinand de Lesseps  
33610, CANEJAN / BORDEAUX  
FRANCE

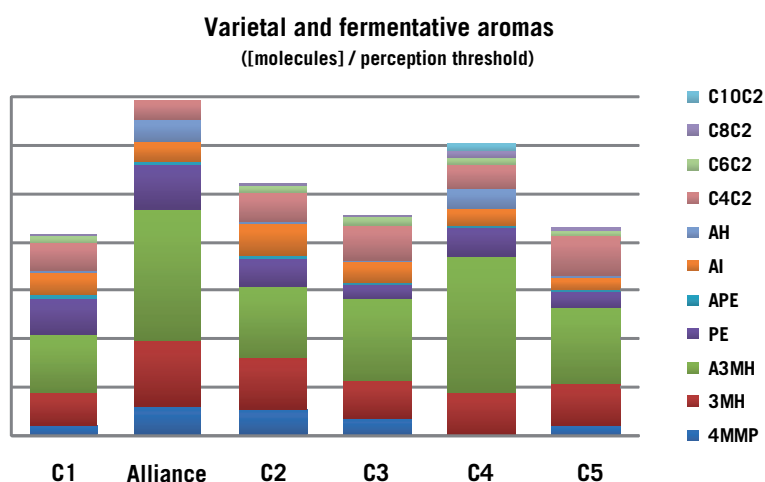
www.lamothe-abiet.com





## Solutions for wine making

### TOTAL AROMAS PRODUCTION:



### APPLICATION RATE

> 20g/hL (1.67 pound/1000 gallon).

### PREPARATION

#### > Reactivation:

- Mix the yeast together with 10 times its weight in warm water (30°C / 86°F). Leave to rise for 20 minutes and homogenize. In order to prevent thermal shock for the yeasts during reactivation, operate as follow: Add 30 liters (8 gallon) of must to the preparation, every 5 minutes, 10 liters (2.7 gallon) each time, from the tank to inoculate. After adding the last 10 liters, wait 10 more minutes and add the reactivated yeast starter, into the tank to ferment.

Verify that the difference of temperature between the leaven and the must is inferior to 10°C (50°F).

- Total preparation time must not exceed 45 minutes.

#### > Incorporation :

- Pour directly the leaven in the tank.

#### > In presence of limiting factors:

- High TAP, low turbidity, low temperature... use **Oenostim** in water rehydration.

#### > To encourage the revelation of aromatic compounds:

- Use **Oenostim** in water rehydration.

### PACKAGING

> 500 g sachet. Box of 10kg.

### PRESERVATION

> Store in a cool and dry place in its original and air-tight sealed package.

> Do not store once opened.

### LAMOTHE - ABIET

rue Ferdinand de Lesseps  
33610, CANEJAN / BORDEAUX  
FRANCE

AD 30/08/2011

www.lamothe-abiet.com

