

uvaferm GHM[®]

Saccharomyces cerevisiae cerevisiae

A new yeast strain for aromatic white wines from cooler regions

Applications

Uvaferm GHM[®] was selected by the Geisenheim Microbiology and Biochemistry Research Institute and Lallemand.

Numerous fermentation trials with Uvaferm GHM[®] in Riesling and other aromatic white varieties from cooler regions resulted in consistently harmonious and well-balanced wines, but also enhancing floral aromas, while avoiding strong ester production – even at lower fermentation temperatures.

Its main attributes consist of bringing harmony between the bouquet and the delicate fruit aromas, as well as an acidity that remains extremely refined.

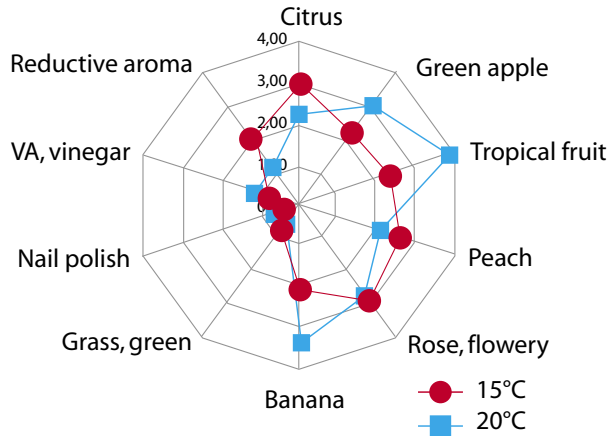
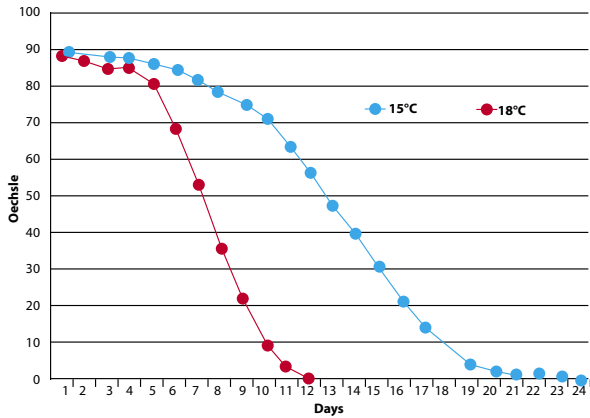
Uvaferm GHM[®] yeast is also particularly well adapted for white wines destined for aging using extended lees contact.

Microbiological and œnological properties

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Sensitive to the competitive factor
- Rapid start of fermentation
- Moderate fermentation rate
- Tolerance to alcohol: 14%
- Short lag phase
- Optimum temperature range: 16 to 20°C
- Medium nitrogen needs
- Low production of volatile acidity
- Very low SO₂ production
- Low foam production
- No hinder the malolactic fermentation



Fermentation curves



Geisenheim trials with clarified silvaner juice with moderate nitrogen

Impact factors on fermentation flavour

Dosage

White winemaking: 20 to 40 g/hL

Intructions for use

- 1° Rehydrate in 10 times its weight of water (temperature between 35 and 40°C).
- 2° Dissolve carefully by gentle stirring and wait for 20 minutes.
- 3° Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be over 10°C (if any doubt, please contact your supplier or Lallemmand).
- 4° The total rehydration duration should never exceed 45 minutes.
- 5° It is essential to rehydrate the yeast in a clean container.
- 6° The rehydration in must is not advisable.

uvaferm®

Selected and produced by

LALLEMAND

Natural solutions that add value to the world of winemaking

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