

# UCLM S377

For powerful premium red wines

## INGREDIENTS

Yeast (*saccharomyces cerevisiae*) Emulsifier: E491 (sorbitan monostearate)

## ORIGIN

UCLM S377 was selected by the Castilla La Mancha University for its ability to produce worth keeping red wines in difficult conditions.

## OENOLOGICAL CHARACTERISTICS

<b>Fermentation Abilities</b>	<ul style="list-style-type: none"><li>-Rapid fermentation start</li><li>-Rather slow fermentation kinetic</li><li>-Total loss of sugars</li><li>-Alcohol tolerance: 15 % vol./vol.</li><li>-Fermentation temperature: 16 to 35°C</li><li>-Medium nitrogen requirement : between 150 and 180 mg/L of available nitrogen, it is necessary to supply 20g/hl of Bioferm® &amp; 20g/hl of DAP 24 hours after inoculation</li><li>-Strong resistance to SO<sub>2</sub></li></ul>
<b>Metabolic Characteristics :</b>	<ul style="list-style-type: none"><li>-Sugar/Alcohol yield: 16.5 g/L for 1% vol./vol.</li><li>-Low production of volatile acidity (&lt; 0.25 g/L) and of acetaldehyde (&lt;28 mg/L)</li><li>-No production of sulfur compounds</li><li>-High production of glycerol : 10 g/L</li></ul>

## SUGGESTIONS OF USE

- For Mediterranean style varieties

UCLM S377 was selected for its respect of the terroir & varietal character. It allows increasing varietal characteristics of **Syrah**, **Mourvèdre**, **Tempranillo** and **Grenache**, and other sun-kissed varieties.

- For premium red wines

UCLM S377 gives excellent results for full-bodied but well-balanced wines. Its rather slow fermentation kinetic is very convenient for wines incurring a fermentation maceration of over 10 days allowing the wine maker to elaborate finely structured wines. Indeed, during the fermentation the progressive alcohol production is favourable to a good polyphenolic extraction.

Wines produced present an excellent ageing capacity (Tempranillo de Crianza, Cabernet Sauvignon, Syrah) and have an important volume thanks to UCLM S377's high glycerol production.

## USAGE

- › Rehydrate the desired quantity of yeast with the same amount of sugar (ideally with heated must) in 10 times its weight of water at 35-38°C.  
*For example: For a 100hl vessel pitched at 20g/hl, rehydrate 2kg of yeast in 20L of water + 2kg of sugar or in 20L of water + 8L of must.*
- › **Stir** avoiding the formation of lumps and leave to rest for 20 minutes.
- › **Progressively** add must from the tank (2 or 3 additions) so that the temperature difference between the yeast starter and the initial must does not exceed 10°C. This stage allows the yeast to become acclimatized and avoids thermal shocks  
*Example: If must that needs to be pitched is 16°C, the yeast starter temperature should not be more than 26°C prior to inoculation.*
- › **Stir** and leave to rest for 5 minutes.
- › Incorporate the yeast starter in the fermentation tank during a pumping over with aeration.

The rehydration procedure should not exceed 45 minutes.

## DOSAGE

Still wines: 20 g/hl

Fermentation restart: 20 to 30 g/hl

## PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (Full box: 10 kg)  
10 kg vacuum-packed box

## 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 2 years) and 10°C for an extended storage (3 years).

Springer Oenologie guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

Each Springer Oenologie 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.