

 **For deeply colored and structured reds**



SafCEno™ HD S62



INGREDIENTS

Yeast (Hybrid *Saccharomyces cerevisiae* x *Saccharomyces bayanus*), Emulsifier: E491 (sorbitan monostearate)

ORIGIN

SafCEno™ HD S62 is coming from the hybridization of two Lesaffre strains with the aim to combine their best characteristics towards the favoring of high polyphenol extraction and stabilization in addition to difficult fermentation conditions resistance for long ageing Premium reds.

OENOLOGICAL CHARACTERISTICS

Fermentation abilities	-	Rapid fermentation start
	-	Fast kinetics
	-	High alcohol tolerance: >15% vol./vol.
	-	Optimum temperature fermentation: 17-24°C (63-75°F)
	-	Good fructose assimilation
	-	Medium-low nitrogen requirements
Metabolic Characteristics	-	Strong malic acid consumption
	-	Very high polyphenol extraction favoring with very good color stabilization
	-	tannins reactivity
	-	Low SO ₂ combination
	-	Low production of higher alcohols and esters

SUGGESTIONS OF USE

▪ Long ageing Premium reds

By favoring high polyphenols (anthocyanins and tannins) extraction during alcoholic fermentation, **SafCEno™ HD S62** is particularly recommended for **deeply colored and structured wines**. The strain produced wines with **stable color (showing more violet pigments creation)** and **well polymerized** as well as very reactive tannins for very long ageing potential, especially in barrels.

Its ability to consume high content of malic acid might be crucial to **perform the malo-lactic fermentation without problems in non-favorable conditions** (high polyphenol contents) or in Premium whites.

▪ Varietal respect

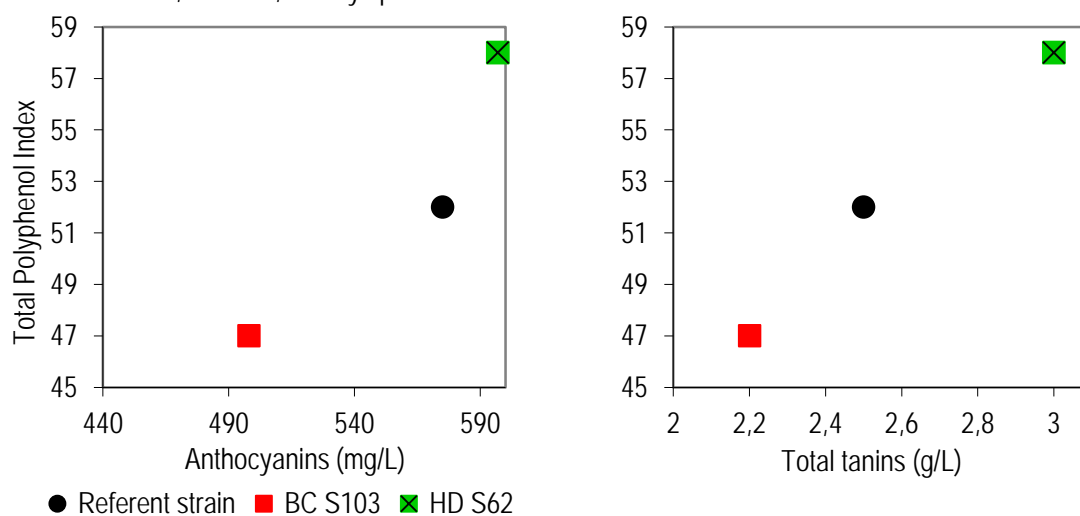
SafCEno™ HD S62 is characterized by a low production of higher alcohols and esters while **increasing the final aromatic intensity**. This strain will so help to produce very **elegant but intense reds in respect with the cultivar** such as Premium Cabernet Sauvignon, Merlot, Tempranillo, Malbec, Sangiovese, Grenache...

The obvious choice for beverage fermentation    



TRIAL

Bordeaux Merlot, 15% v/v, 15 days post fermentative maceration



SafEno™ HD S62 has especially been selected for its ability to strongly favor polyphenol extraction.

USAGE



Lesaffre know-how and continuous yeast production process improvement lead to obtain an exceptional quality of dry yeasts able to resist to a very wide range of use, cold or no rehydration included, without affecting their viability, kinetic and/or analytical profile.

Winemakers can choose usage conditions that fit the best their needs, i.e.:

☞ 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.**

☞ 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).

DOSAGE

Still White & Red wines: 20 g/hl

PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (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.

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 mentioned date. 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.