



The choice for elegant fruity style red wines



SafCEno™ NDA 21



INGREDIENTS

Yeast (*Saccharomyces cerevisiae**), Emulsifier E491 (sorbitan monostearate)

ORIGIN



SafCEno™ NDA 21 was isolated from spontaneous fermentations made in the original region of **Nero d'Avola, in Sicily.**

This strain is the result of a 4 year research by the **Regional Institute of Wine & Vine** in collaboration with prestigious Sicilian wineries.

OENOLOGICAL CHARACTERISTICS

- Fermentation abilities**
- Strong fermenter and quick fermentation kinetic
 - **Very good alcohol tolerance: up to 16% vol./vol.**
 - Low to medium nitrogen requirements
- Metabolic characteristics**
- Sugar / alcohol yield: **17.6 g/l for 1% vol./vol.***
 - **High glycerol production: up to 8 g/L***
 - Low production of sulfur compounds and of ethyl carbamate
 - Low production of acetaldehyde: <26 mg/L* & volatile acidity: < 0,25 g/L (of acetic acid)*
 - Complex & interesting bouquet thanks to a medium production of higher alcohols
 - **Low adsorption of colored pigments**

* average values obtained during 6 different wine making processes made on 3 crushes.

SUGGESTIONS OF USE

▪ For New World type red wines

SafCEno™ NDA 21 is recommended for the production of **harmonious, strong & fruity red wines with a short vatting time.** Indeed, with its high production of glycerol, **SafCEno™ NDA 21** brings a **good roundness** and an **excellent general balance** to the finished product. Additionally, the **low adsorption** of colored pigments by the cell walls allows the production of wines with **intense color.**

SafCEno™ NDA 21 gives optimum results on **international varieties** such as **Merlot, Cabernet Sauvignon and Syrah.** It is also very much appreciated on Mediterranean varieties like **Mourvèdre** and **Carignan.** Wines produced are characterized by intense and **persistent fruity & spicy notes.**

Given its origin, **SafCEno™ NDA 21 intensifies the varietal characteristics of Nero d'Avola.**

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

The obvious choice for beverage fermentation 



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 wines: 20 g/hl

Fermentation restart: 30 to 40 g/hl

PACKAGING

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

Carton of 1 vacuum-packed box of 10 Kg (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.