SNS FERM Le Fleur

Non-*Saccharomyces* and *Saccharomyces Cerevisiae* blend to enhance the floral aromatic complexity of wines

⇢ TECHNICAL DESCRIPTION

SNS FERM Le Fleur is a yeast blend combining non-*Saccharomyces* and *Saccharomyces Cerevisiae* species—specifically, *Torulaspora delbrueckii*, *Lanchancea thermotolerans*, and *Saccharomyces Cerevisiae*.

The two non-*Saccharomyces* strains are the result of a research programme conducted from the must biodiversity, which has made it possible to select different non-*Saccharomyces* species. This selection was carried out from different areas of Burgundy, by the research group of the University of of Dijon-IUVVB (France).

This strain can be used directly, after rehydration, in the fermentation phase, without having to be assisted by a sequential inoculation of *Saccharomyces Cerevisiae*. This not only makes operations faster and less critical, but also allows the non-*Saccharomyces* species to release its related metabolites in a gradual and important manner. Thanks to its rapidity of implantation, SNS FERM Le Fleur, is able to compete by inhibiting unwanted indigenous flora.

In addition, **SNS FERM Le Fleur** has a remarkable ability to limit the development of volatile acidity-producing species. In the first few days of fermentation, thanks to the enzyme pool of the *Torulaspora delbrueckii* and *Lanchancea thermotolerans* species, and thanks to the release of thiols and aromatic compounds, it reduces the conversion index between sugar and alcohol, which in turn will reduce the percentage of alcohol in the finished wine by approximately 10%. This will result in lower pH and high total acidity due to the production of lactic acid instead of alcohol. This peculiarity is best expressed at high temperatures, between 22 and 26 °C.

Interesting features of the synergy between non-*Saccharomyces* and *Saccharomyces* include the autolysis of the former, which will gradually release nutrients in amino acid form and detoxifying adsorbent peels into the medium. This action will further reduce astringency, giving sensations of roundness and fullness of taste to wines, thanks to the release of membrane polysaccharides.

The use of **FERMOPLUS Non Sacch** is strongly recommended for improved fermentation performance.

SNS FERM Le Fleur significantly enhances the aromatic profile of wines, increasing their complexity by bringing out floral notes such as jasmine, linden, hawthorn, and yellow flowers.
There is also a constant production of citrus notes ranging from mandarin to pink grapefruit.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Strains: *Torulaspora delbrueckii, Lanchancea thermotolerans, Saccharomyces Cerevisiae.*

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Reference: SNS_FERM_LE_FLEUR_TDS_EN_1120626_Australia

SNS FERM LeFleur

⇢ FERMENTATIVE CHARACTERISTICS

- Alcohol tolerance: up to 13.5% Vol.
- Optimal fermentation temperature: >15 °C
- Low volatile acidity production
- Increases total acidity
- Decreases wine pH

⇢ DOSAGE

From 20 to 30 g/hL.

⇢ INSTRUCTIONS FOR USE

Rehydrate in 10 parts sweetened warm water (25–30°C) for 20–30 minutes.
It is recommended to add the nutrient **FERMOPLUS Energy Glu 3.0** in a 1:4 ratio with the yeast to the reactivation water.

⇢ STORAGE AND PACKAGING

It is recommended to store for long periods at temperatures below 20°C.

500 g net packs in 5 kg boxes.

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