

 For full bodied... but smooth reds



SafCEno™ HD S135



INGREDIENTS

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

ORIGIN

SafCEno™ HD S135 is coming from the hybridization of two Lesaffre strains with the aim to combine their best characteristics towards polyphenols coating and resistance to difficult fermentation conditions for fruit driven middle ageing reds.

OENOLOGICAL CHARACTERISTICS

Fermentation abilities	<ul style="list-style-type: none">- Quick alcoholic fermentation start and fast kinetic- High alcohol tolerance: >15% vol./vol.- Optimum fermentation temperature: 17-24°C (63-75°F)- Good fructose assimilation- Low nitrogen requirements
Metabolic Characteristics	<ul style="list-style-type: none">- Killer factor: Neutral- High polyphenol extraction with good- Color stabilization- Tannins quality and reactivity- Medium-High glycerol production- Low SO₂ combination- High production of higher alcohols and esters

SUGGESTIONS OF USE

▪ Round Premium reds

SafCEno™ HD S135 is recommended for **red wines whose power is associated with a smooth profile**. This strain extracts indeed very well wine polyphenols but has the ability to deliver a round and well balanced structure. This feature can also be enhanced due to its low malic acid consumption. This favors wine processing between alcoholic and malolactic fermentation like micro-oxygenation.

▪ Aroma enhancer

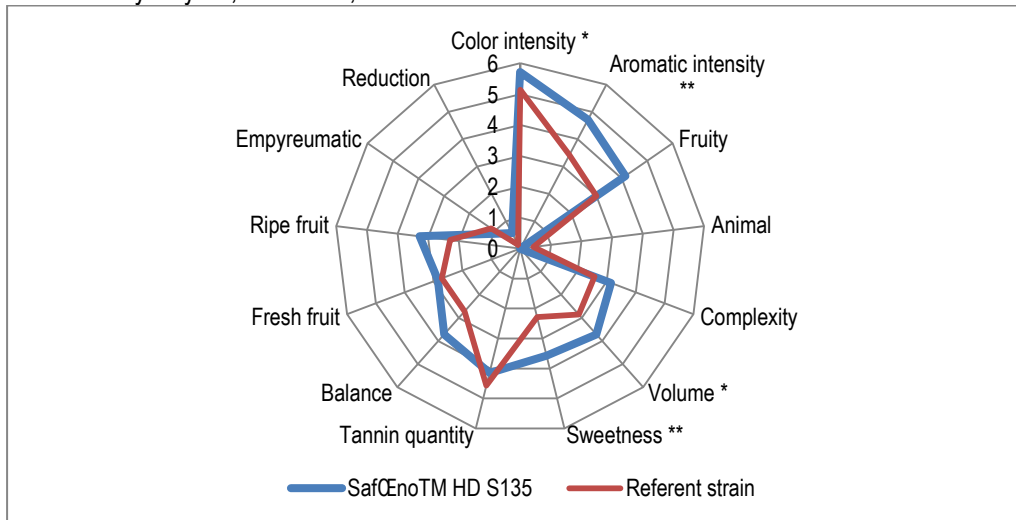
SafCEno™ HD S135 promotes the production of fruit driven reds, rather oriented on ripe red/black fruits. It is particularly adapted to varieties such as **Merlot, Syrah, Tempranillo, Sangiovese and Grenache**

The obvious choice for beverage fermentation    



TRIAL

Rhône valley - Syrah, 14.2% v/v, traditional vinification



SafEno™ HD S135 amplifies sensorial characteristics giving highly colored and smooth final wine with intense fruity notes.

7 yeasts tested
7 professional tasters
Significance threshold: * < 5%, ** < 1%

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.:

> 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).

> 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.**

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.