

Make your choice!



Fermentis  
LESAFFRE FOR BEVERAGES

| SAFÆNO™ RANGE                       |                                                       | WINE STYLE |      |     |           |         |                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                          |                                                                                                                                                      |                                                                                               |                                                                   | FERMENTATION PARAMETERS & METABOLISM                                                                                              |                                                                                    |                                                     |                                                                                       |                                  |                                                           |                              |                  |
|-------------------------------------|-------------------------------------------------------|------------|------|-----|-----------|---------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|-------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|-----------------------------------------------------|---------------------------------------------------------------------------------------|----------------------------------|-----------------------------------------------------------|------------------------------|------------------|
|                                     | TAXONOMY                                              | WHITE      | ROSE | RED | SPARKLING | RESTART | USE RECOMMENDATION                                                                                                                                                                                                                                                                                                                                                                                               | BEST SUITED FOR                                                          | AROMAS                                                                                                                                               | ROUNDNESS<br>-<br>polysaccharides, autolysis capacity, polymerization of tannins and glycerol | STRUCTURE<br>-<br>polyphenol extraction, tannins and anthocyanins | Recommended max ALCOHOL<br>-<br>*All strains have the ability to go up to 15% in good conditions (nutrition, temperature, etc...) | NITROGEN requirement (min recommended, range in ppm)<br><br>Ratio YAN/Sugar (mg/g) | Recommended TEMPERATURE range                       | E2U™                                                                                  | KINETICS                         | Yeast SETTLEMENT & KILLER factor                          | SO² production - combination | VOLATILE ACIDITY |
| SafÆno™ HD S135<br><br>NEW!         | Hybrid<br><i>S. cerevisiae</i><br>x <i>S. bayanus</i> |            |      | ★   |           | ★       | For <b>premium reds with full bodiness and fruitiness</b> . Smoothness and sweetness for <b>balanced high alcohol wines with short to middle aging release time</b> .<br>Ideal for fruit driven reds such as Merlot, Cab Sauv, Cab Franc, Syrah, Grenache, etc...                                                                                                                                                | <b>Full bodied, fruity and smooth red wines</b>                          | <b>High intensity</b> ,<br>Red & black ripe fruits                                                                                                   | <b>High roundness</b>                                                                         | <b>Medium high structure</b>                                      | >15%                                                                                                                              | <b>Low</b><br>(160-220ppm)<br><br>Ratio: 0.7-0.8                                   | 14-30°C<br>(57-86°F)                                |    | <b>Fast</b>                      | Sensitive but good settlement                             | Low - Medium                 | Medium           |
| SafÆno™ HD S62<br><br>NEW!          | Hybrid<br><i>S. cerevisiae</i><br>x <i>S. bayanus</i> |            |      | ★   |           | ★       | <b>Excellent polyphenol extraction that favors long aging conditions and elegance for premium reds</b> in respect of their cultivar.<br>Also <b>brings structure, color and fresh fruit intensity to young wines</b> .                                                                                                                                                                                           | <b>Red wines requiring structure enhancement</b>                         | Medium intensity and ester production,<br>Fresh fruit & spicy                                                                                        | Medium low roundness                                                                          | <b>High structure</b>                                             | >15%                                                                                                                              | <b>Low</b><br>(160-220ppm)<br><br>Ratio: 0.7-0.8                                   | 14-30°C<br>(57-86°F)                                |    | <b>Fast</b>                      | Sensitive and good settlement at temperature >17°C / 62°F | Low - Medium                 | Medium low       |
| SafÆno™ UCLM S377                   | <i>S. cerevisiae</i>                                  |            |      | ★   |           |         | For <b>premium, structured and long aging red wines: Cab Sauv, Syrah, Zinfandel...</b><br>Adapted to <b>long maceration</b> wines (→10d) because of slow kinetic allowing to elaborate finely structured wine. Also adapted to <b>mediterranean style varieties: Malbec, Tempranillo, Grenache</b> .                                                                                                             | <b>Long aging and fruity red wines</b>                                   | <b>High intensity</b> and ester production,<br>Ripe & jammy fruits                                                                                   | <b>Medium high roundness</b>                                                                  | <b>High structure</b>                                             | 14.5%                                                                                                                             | Strong (>220 ppm)<br><br>Ratio: >0.9                                               | Requires regular conditions<br>17-30°C<br>(62-86°F) |                                                                                       | <b>Slow</b>                      | Sensitive but good settlement                             | Low - Medium                 | Low              |
| SafÆno™ STG S101                    | <i>S. cerevisiae</i>                                  | ★          | ★    | ★   |           |         | Selected for its <b>high ester production</b> , it is perfect for <b>light and fruity reds</b> and recommended for musts with <b>cold prefermentation maceration, for primeur reds from carbonic maceration or thermovinification</b> as well as <b>rosés</b> (beware of temperature).<br><b>Pinot noir, Gamay, young Tempranillo, Sangiovese, Grenache</b> .                                                    | <b>Primeur red wines: Pinot noir, Grenache, Sangiovese...</b>            | <b>High intensity</b> and ester production,<br>Ripe & jammy fruits                                                                                   | Medium low roundness                                                                          | Low structure (reds)                                              | 13.5%                                                                                                                             | Medium<br>(180-220ppm)<br><br>Ratio: 0.8-0.9                                       | 17-30°C<br>(62-86°F)                                |  | Slow                             | Neutral and good settlement at temperature >17°C / 62°F   | Low - Medium                 | Very low         |
| SafÆno™ NDA 21                      | <i>S. cerevisiae</i>                                  |            |      | ★   |           |         | This strain produces <b>intense colored, harmonious, fruity &amp; spicy red wines</b> with a short aging period. It brings <b>roundness and excellent balance</b> for Syrah, Zinfandel, Merlot.<br>Also appreciated on <b>Mediterranean varieties</b> like Mourvedre and Nero D'avola.                                                                                                                           | <b>Spicy and fruity Syrah, Zinfandel, Mourvedre...</b>                   | Medium intensity,<br>Fruity & spicy notes                                                                                                            | Medium roundness                                                                              | «Medium structure»                                                | <b>15%</b>                                                                                                                        | Medium<br>(180-220ppm)<br><br>Ratio: 0.8-0.9                                       | 14-30°C<br>(57-86°F)                                |  | Medium                           | Sensitive but good settlement                             | Low - Medium                 | Medium           |
| SafÆno™ SC 22                       | <i>S. cerevisiae</i>                                  | ★          | ★    | ★   |           |         | <b>Respects varietal character, safe and regular fermentation</b> adapted to <b>Bordeaux grapes like Cab Sauv, Cab Franc &amp; Merlot</b> . It is ideal for barrel ferments without temperature control. Also good for <b>enhancing fruitiness and roundness on whites and rosés</b> at low temperature (Chenin blanc, Viognier).                                                                                | <b>Grand Crus, neat and clean ferments that values premium fruits</b>    | Medium intensity,<br>Fresh fruit                                                                                                                     | Medium low roundness                                                                          | «Medium structure (reds)»                                         | <b>15%</b>                                                                                                                        | <b>Low</b><br>(160-220ppm)<br><br>Ratio: 0.7-0.8                                   | 14-30°C<br>(57-86°F)                                |  | Medium                           | Sensitive but excellent settlement                        | Low - Medium                 | Very low         |
| SafÆno™ VR 44                       | <i>S. bayanus</i>                                     | ★          | ★    | ★   | ★         | ★       | <b>Excellent fermentation characteristics and resistance to difficult winemaking conditions! Ideal for sparklings made with traditional method. Brings a good roundness to the wines</b> and is also adapted to a <b>wide range of premium reds and whites</b> (Cab Sauv, Merlot, Carmenere, Barbera, Sangiovese, Chardonnay, Semillon, Pinot gris...).                                                          | <b>Traditional sparkling and elegant premium wines</b>                   | Medium intensity,<br>Promotion of fruit complexity at low temperature                                                                                | <b>High roundness</b>                                                                         | «Low structure (reds)»                                            | <b>16%</b>                                                                                                                        | <b>Very Low</b><br>(160-180ppm)<br><br>Ratio: 0.7-0.8                              | <b>Wide range 10-30°C (50-86°F)</b>                 |                                                                                       | Fast                             | Killer strain and excellent settlement                    | Medium - Medium plus         | Medium           |
| SafÆno™ BC S103<br><br>BEST SELLER! | <i>S. bayanus</i>                                     | ★          | ★    | ★   | ★         | ★       | <b>Great resistance for extreme winemaking conditions and stuck ferment!</b><br>Adapted to <b>all kinds of must</b> even with high concentration of SO² or highly clarified. Enhances varietal characters. Recommended for <b>high Brix reds, fresh and neat whites and for second ferment in tank</b> .                                                                                                         | <b>Extreme conditions fermentations: red, white, rosé and sparkling!</b> | Medium intensity,<br>Promotion of thiols and terpens. Amylic notes at low temperature                                                                | Low roundness                                                                                 | «Low structure (reds)»                                            | <b>18%</b>                                                                                                                        | <b>Very Low</b><br>(160-180ppm)<br><br>Ratio: 0.7-0.8                              | <b>Wide range 10-30°C (50-86°F)</b>                 |  | <b>Very fast</b>                 | Sensitive but excellent settlement                        | Medium low - Medium          | Low              |
| SafÆno™ GV S107<br><br>NEW!         | <i>S. cerevisiae</i>                                  | ★          | ★    |     |           |         | <b>New premium white wine strain that brings roundness and aromatic complexity</b> . Adapted to <b>high alcohol and full bodied whites, barrel aged on lees &amp; undergoing malolactic fermentation</b> . Good for complex wines from <b>elegant varieties</b> like Chardonnay. Gently promotes aromatic varieties potential with floral and fresh fruit notes (Viognier, Chenin, Riesling, Gewürztraminer...). | <b>Chardonnay, Viognier and Chenin blanc</b>                             | Medium intensity,<br>Medium high production of <b>esters: floral and fruity</b> ,<br>Medium high release of <b>terpenes &amp; C13-Norisoprenoids</b> | <b>Medium high roundness</b>                                                                  | ND                                                                | <b>15%</b>                                                                                                                        | Medium<br>(180-220ppm)<br><br>Ratio: 0.8-0.9                                       | <b>Wide range 10-30°C (50-86°F)</b>                 |                                                                                       | <b>Slow</b><br>(fast at pH >3.5) | Neutral and good settlement                               | Medium low - Medium          | Low              |
| SafÆno™ CK S102                     | <i>S. cerevisiae</i>                                  | ★          | ★    |     | ★         |         | Selected from the Val de Loire on Sauvignon blanc, this strain is suited for <b>very intense aromatic whites and rosés</b> . It specifically <b>promotes fruity thiols but also terpenes (Sauvignon Blanc, Riesling, Gewürztraminer)</b> . Resistant to difficult winemaking conditions, it also <b>promotes neutral varieties thanks to a high ester production (Chardonnay, Vinho verde types)</b> .           | <b>Sauvignon blanc, Semillon and rosé</b>                                | <b>High intensity, Thiol and terpenic release (tropical, citrus) &amp; good ester production</b>                                                     | <b>High roundness</b>                                                                         | ND                                                                | <b>15%</b>                                                                                                                        | Strong to optimize aromatic expression (>220 ppm)<br><br>Ratio: >0.9               | <b>Wide range 10-30°C (50-86°F)</b>                 |  | <b>Very fast</b>                 | Killer and excellent settlement                           | Medium plus - Medium plus    | Medium low       |
| SafÆno™ UCLM S325                   | <i>S. cerevisiae</i>                                  | ★          |      |     |           |         | Ability to <b>optimize white wines expression character</b> . High beta-glucosidase activity allowing <b>terpenes and C13-Norisoprenoid release (Muscat, Riesling, Viognier, Gewürztraminer, Pinot gris)</b> . Good results as well on aromatic whites (like Sauvignon blanc and Semillon) and ideally adapted to <b>sweet wines</b> thanks to its low resistance to difficult fermentation conditions.          | <b>Riesling, Muscat, Pinot gris and sweet wines</b>                      | <b>High intensity</b> ,<br>Increase of aromatic potential of <b>terpenic and norisoprenoids varieties (floral, citrus)</b>                           | Medium roundness                                                                              | ND                                                                | 13%                                                                                                                               | Strong (>220 ppm)<br><br>Ratio: >0.9                                               | 17-30°C<br>(62-86°F)                                |                                                                                       | Slow                             | Killer and good settlement                                | Low - Medium                 | Low              |