

NDA 21 HD A54 CK S102
HD T18 GV S107 STG S101 BC S103
SC 22 VR 44
HD S62 HD S135

SafEno

Active dry yeasts

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UCLM S377 fermentation UCLM S325



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SAFØENO™ RANGE		WINE STYLE										FERMENTATION PARAMETERS & METABOLISM							
	TAXONOMY	WHITE	ROSE	RED	SPARKLING (PDM application)	RESTART	USE RECOMMENDATION	BEST SUITED FOR	AROMAS	ROUNDNESS - polysaccharides, autolysis capacity, polymerization of tannins and glycerol	STRUCTURE - polyphenol extraction, tannins and anthocyanins	Recommended max ALCOHOL - *All strains have the ability to go up to 15% in good conditions (nutri- tion, temperature, etc...)	NITROGEN requirement (min recommended, range in ppm)	Recommended TEMPERATURE range	E2U™	KINETICS	Yeast SETTLEMENT & KILLER factor	SO ₂ production - combination	VOLATILE ACIDITY
SafØeno™ SH12 NEW!	<i>S. cerevisiae</i>						For fruity white and rosé wines, rich in thiols and complex. Harmoniously reveals the aromatic potential of thiol type cultivars such as Sauvignon Blanc, Colombard, Syrah and Grenache by bringing citrus and tropical fruit notes as well as "green" flavors thanks to its particularly high 4MMP release. Maintains high acidity levels for a fresh and crisp mouthfeel with a strong aromatic persistence.	For fresh fruity white and rosé wines, rich in thiols and complex, especially Sauvignon Blanc.	High intensity. Thiol release (citrus, tropical, green) & high ethyl ester production (white and red fruits).	Low roundness	ND	14,5 %	Low (160-220 ppm) Ratio: 0.7-0.8	Wide range 10-30°C (50-86°F)		Regular (short lag phase)	Killer and excellent settlement	Medium low - Medium	Medium low
SafØeno™ PR 106 NEW!	<i>S. cerevisiae</i>						For premium, closed-tank, sparkling base wines, especially Prosecco. Exhibits a clean, intensely fruity, floral and complex aromatic profile thanks to its high ester production. Shows a nice, fresh and persistent mouthfeel on sparkling base wines. Promotes the release of terpenes for fresh and floral varieties like Muscat with a sweet mouthfeel.	For premium, closed-tank, sparkling base wines, especially Prosecco.	High intensity and ester production, complex fruity and floral with vegetal notes attenuation.	Medium roundness	ND	> 15 %	Low (160-220 ppm) Ratio: 0.7-0.8	Wide range 10-30°C (50-86°F)		Fast	Sensitive but good settlement	Low - Medium	Medium
SafØeno™ HD A54	Hybrid <i>S. cerevisiae</i> x <i>S. bayanus</i>						For technological white and rose wines with strong amylic notes to overexpress fermentative floral and fruity higher alcohols. Particularly suitable for low SO ₂ content wines. It will help winemakers adding value to their young and non-varietal wines.	Young and technological wines with strong amylic notes. Perfect choice for blend base and low SO ₂ wines.	High intensity. Overexpression of fruitiness towards banana, candies and green notes removal.	High	ND	15 %	Medium (180-220 ppm) Ratio: 0.8-0.9	14-30°C (57-86°F)		Regular (medium lag phase)	Killer strain but moderate settlement strength	Very low - Very low	Medium
SafØeno™ HD T18	Hybrid <i>S. cerevisiae</i> x <i>S. bayanus</i>						For elegant and fresh terpenic white wines, increases the aromatic potential of terpenic varieties such as Muscat, Viognier, Gewürztraminer, Riesling, Pinot Gris... It particularly enhances fresh floral and citrus fruit notes. Its clean fermentation profile makes it a great tool for winemakers to elaborate fresh varietal and complex white wines.	Terpenic varieties such as Muscat, Viognier, Gewürztraminer, Riesling, Pinot Gris...	Medium intensity. Promotion of terpenes supported by a good balance of esters. Particularly enhances fresh floral and citrus fruit notes.	Low	ND	15 %	Low (160-220 ppm) Ratio: 0.7-0.8	Wide range 10-30°C (50-86°F)		Fast	Killer and good settlement strenght	Low - Medium Low	Low
SafØeno™ HD S135	Hybrid <i>S. cerevisiae</i> x <i>S. bayanus</i>						For premium reds with full bodiness and fruitiness. Smoothness and sweetness for balanced high alcohol wines with short to middle aging release time. Ideal for fruit driven reds such as Merlot, Cab Sauv, Cab Franc, Syrah, Grenache, etc...	Full bodied, fruity and smooth red wines	High intensity. Red & black ripe fruits	High roundness	Medium high structure	> 15 %	Low (160-220 ppm) Ratio: 0.7-0.8	14-30°C (57-86°F)		Fast	Sensitive but good settlement	Low - Medium	Medium
SafØeno™ HD S62	Hybrid <i>S. cerevisiae</i> x <i>S. bayanus</i>						Excellent polyphenol extraction that favors long aging conditions and elegance for premium reds in respect of their cultivar. Also brings structure, color and fresh fruit intensity to young wines.	Red wines requiring structure enhancement	Medium intensity and ester production, Fresh fruit & spicy	Medium low roundness	High structure	> 15 %	Low (160-220 ppm) Ratio: 0.7-0.8	14-30°C (57-86°F)		Fast	Sensitive and good settlement at temperature > 17°C / 62°F	Low - Medium	Medium low
SafØeno™ UCLM S377	<i>S. cerevisiae</i>						For premium, structured and long aging red wines: Cab Sauv, Syrah, Zinfandel... Adapted to long maceration wines (>10 d) because of slow kinetic allowing to elaborate finely structured wine. Also adapted to mediterranean style varieties: Malbec, Tempranillo, Grenache.	Long aging and fruity red wines	High intensity and ester production, Ripe & jammy fruits	Medium high roundness	High structure	14,5 %	Strong (>220 ppm) Ratio: >0.9	Requires regular conditions 17-30°C (62-86°F)		Slow	Sensitive but good settlement	Low - Medium	Low
SafØeno™ STG S101	<i>S. cerevisiae</i>						Selected for its high ester production, it is perfect for light and fruity reds and recommended for musts with cold prefermentation maceration, for primeur reds from carbonic maceration or thermovinification as well as rosés (beware of temperature). Pinot noir, Gamay, young Tempranillo, Sangiovese, Grenache.	Primeur red wines: Pinot noir, Grenache, Sangiovese...	High intensity. Amylic, red fruits and floral aromas.	Medium low roundness	Low structure (reds)	13,5 %	Medium (180-220 ppm) Ratio: 0.8-0.9	17-30°C (62-86°F)		Slow	Neutral and good settlement at temperature > 17°C / 62°F	Low - Medium	Very low
SafØeno™ NDA 21	<i>S. cerevisiae</i>						This strain produces intense colored, harmonious, fruity & spicy red wines with a short aging period. It brings roundness and excellent balance for Syrah, Zinfandel, Merlot. Also appreciated on Mediterranean varieties like Mourvedre and Nero D'avola.	Spicy and fruity Syrah, Zinfandel, Mourvedre...	Medium intensity, Fruity & spicy notes	Medium roundness	Medium structure	15 %	Medium (180-220 ppm) Ratio: 0.8-0.9	14-30°C (57-86°F)		Regular	Sensitive but good settlement	Low - Medium	Medium
SafØeno™ SC 22	<i>S. cerevisiae</i>						Respects varietal character, safe and regular fermentation adapted to Bordeaux grapes like Cab Sauv, Cab Franc & Merlot. It is ideal for barrel ferments without temperature control. Also good for enhancing fruitiness and roundness on whites and rosés at low temperature (Chenin blanc, Viognier).	Grand Crus, neat and clean ferments that values premium fruits	Medium intensity, Fresh fruit	Medium low roundness	Medium structure (reds)	15 %	Low (160-220 ppm) Ratio: 0.7-0.8	14-30°C (57-86°F)		Regular	Sensitive but excellent settlement	Low - Medium	Very low
SafØeno™ VR 44 / VR 44 BIO NEW!	<i>S. bayanus</i>						Excellent fermentation characteristics and resistance to difficult winemaking conditions! Ideal for sparklings made with traditional method. Brings a good roundness to the wines and is also adapted to a wide range of premium reds and whites (Cab Sauv, Merlot, Carmenere, Barbera, Sangiovese, Chardonnay, Semillon, Pinot gris...).)	Traditional sparkling and elegant premium wines	Medium intensity, Promotion of fruit complexity at low temperature	High roundness	Low structure (reds)	16 %	Very Low (160-180 ppm) Ratio: 0.7-0.8	Wide range 10-30°C (50-86°F)	 *VR 44 only	VR 44: Fast VR 44 BIO: Regular-Fast	Sensitive but excellent settlement	Medium - Medium plus	Medium
SafØeno™ BC S103 BEST SELLER!	<i>S. bayanus</i>						Great resistance for extreme winemaking conditions and stuck ferment! Adapted to all kinds of must even with high concentration of SO ₂ or highly clarified. Enhances varietal characters. Recommended for high Brix reds, fresh and neat whites and for second ferment in tank.	Extreme conditions fermentations: red, white, rosé and sparkling!	Medium intensity, Promotion of thiols and terpenes. Amylic notes at low temperature	Low roundness	Low structure (reds)	18 %	Very Low (160-180 ppm) Ratio: 0.7-0.8	Wide range 10-30°C (50-86°F)		Very fast	Sensitive but excellent settlement	Medium low - Medium	Low
SafØeno™ GV S107	<i>S. cerevisiae</i>						New premium white wine strain that brings roundness and aromatic complexity. Adapted to high alcohol and full bodied whites, barrel aged on lees & undergoing malolactic fermentation. Good for complex wines from elegant varieties like Chardonnay. Gently promotes aromatic varieties potential with floral and fresh fruit notes (Viognier, Chenin, Riesling, Gewürztraminer...).	Chardonnay, Viognier and Chenin blanc	Medium intensity, Medium high production of esters: floral and fruity. Medium high release of terpenes & C13-Norisoprenoids	Medium high roundness	ND	15 %	Medium (180-220 ppm) Ratio: 0.8-0.9	Wide range 10-30°C (50-86°F)		Slow (fast at pH > 3.5)	Neutral and good settlement	Medium low - Medium	Low
SafØeno™ CK S102	<i>S. cerevisiae</i>						Selected from the Val de Loire on Sauvignon blanc, this strain is suited for very intense aromatic whites and rosés. It specifically promotes fruity thiols but also terpenes (Sauvignon Blanc, Riesling, Gewürztraminer). Resistant to difficult winemaking conditions, it also promotes neutral varieties thanks to a high ester production (Chardonnay, Vinho verde types).	Sauvignon blanc, Semillon and rosé	High intensity, Thiol and terpenic release (tropical, citrus) & good ester production	High roundness	ND	15 %	Strong to optimize aromatic expression (>220 ppm) Ratio: >0.9	Wide range 10-30°C (50-86°F)		Very fast	Killer strain and excellent settlement	Medium plus - Medium plus	Medium low
SafØeno™ UCLM S325	<i>S. cerevisiae</i>						Ability to optimize white wines expression character. High beta-glucosidase activity allowing terpenes and C13-Norisoprenoid release (Muscat, Riesling, Viognier, Gewürztraminer, Pinot gris). Good results as well on aromatic whites (like Sauvignon blanc and Semillon) and ideally adapted to sweet wines thanks to its low resistance to difficult fermentation conditions.	Riesling, Muscat, Pinot gris and sweet wines	High intensity. Increase of aromatic potential of terpenic and norisoprenoids varieties (floral, citrus)	Medium roundness	ND	13 %	Strong (>220 ppm) Ratio: >0.9	17-30°C (62-86°F)		Slow	Killer and good settlement	Low - Medium	Low