

ENOFERM™

QA23

SACCHAROMYCES CEREVISIAE

TECHNICAL INFORMATION

1. ORIGIN

- Selected in Portugal by the University of Tras os Montes e Alto Douro (UTAD) in cooperation with the Viticultural Commission of the Region Vinhos Verdes.

2. MICROBIOLOGICAL PROPERTIES

- Classified as *Saccharomyces cerevisiae*.
- Killer activity present which allows implantation in the fermentation against indigenous strains of *Saccharomyces cerevisiae* that could spoil the wine by producing undesirable by-products.
- The kinetics of fermentation are steady, proceeding to completion and dryness over a wide temperature range.
- Optimum fermentation temperature range 15–32°C (59–90°F).
- Able to ferment juice with low nutrient content as obtained with centrifuged and filtered juice which can have low solids content. This property makes QA23 very suitable for many white wines.

3. PHYSICAL PROPERTIES

- No foaming allowing maximum use of fermenter capacity.
- Yeast settles well leaving a clear wine.

4. OENOLOGICAL PROPERTIES

- Alcoholic fermentation to 13–14% (V/V).
- Sulfur dioxide accumulation very low. Volatile acid less than 0.2g/l as H₂SO₄. The tendency to produce hydrogen sulphide is low.
- Production of secondary metabolites very low.

- QA23 produces large amounts of the enzyme B-glucosidase during growth which allows the release of bound terpenes in Muscat and other terpenic varieties releasing more fruity varietal aromas.

5. APPLICATION

- Recommended for production of white wines where fresh, fruity, clean wines are required.
- In Portugal and Europe QA23 is considered among the best strains to produce white wine easy to drink with delicate perfume and clean palate.
- QA23 was first introduced into the Armagnac region of France to produce wines for the English and German markets, and is used successfully with the Colombard and Ugni-Blanc varieties.
- In Bordeaux QA23 is used to produce delicate Sauvignon Blanc wines.
- Chenin Blanc, Semillon and Muscadelle varieties all respond well when fermented with QA23.
- QA23 is now being used in winemaking in most countries.

6. USAGE

- Use 25 grams active dried yeast in 100 liters of juice.
- Rehydrate yeast in 5 times its weight in clean water, initially at 40°C (104°F).
- Stir and allow to stand for 15 minutes.
- Mix the rehydrated yeast with juice to be fermented to adjust temperature to 15–20°C (59–68°F).
- It is recommended that white grape juice be inoculated at no lower than 15°C (59°F).
- When fermentation begins, use temperature control to maintain required rate of fermentation.

DANSTAR FERMENT

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