



WINE- MAKERS

WE HAVE EFFICIENT YEASTS
AND FERMENTATION
SOLUTIONS FOR YOU

 **Fermentis**
by Lesaffre



Active dry yeasts

TO FERMENT EFFICIENTLY IN VARIOUS
CONDITIONS AND REVEAL SPECIFIC FLAVORS



FOR REDS

SafEno™ HD S62 ●

For deeply colored and structured red wines

- Favors high polyphenols extraction and ensures stable color
- Resists to difficult fermentation conditions for long ageing premium red wines

SafEno™ HD S135 ●

For full bodied and smooth red wines

- Enables good tannin extraction while providing a round and well balanced structure
- Enhances the production of fruit driven red wines, oriented on ripe red/black fruits

SafEno™ NDA 21 ●

The choice for elegant fruity style red wines

- Allows the production of intensely colored and well balanced wines
- Recommended for harmonious fresh, fruity and spicy reds

SafEno™ UCLM S377⁽¹⁾ ●

For long ageing and fruity red wines

- Ferments slowly to optimize long macerations and finely structured wines
- Produces highly aromatic red wines

SafEno™ STG S101 ●

For intensely fruity primeur red wines

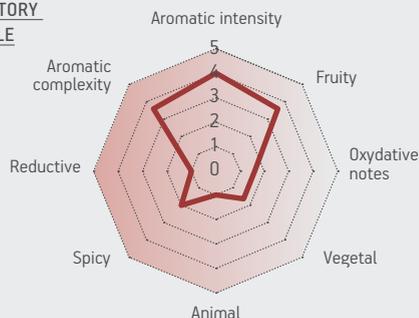
- Perfect for light and fruity reds with high esters production
- Recommended for processes associated with the production of young wines

NEW SafEno™ FV 19 ●

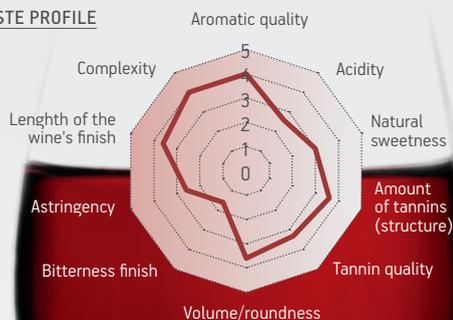
For fruity and velvety red wines

- Reduces vegetal notes in taste and aroma, and enhances fruitiness and smoothness
- Reduces the drying mouthfeel of the tannins common in young wines

OLFACTORY PROFILE



TASTE PROFILE





FOR WHITES & ROSÉS

SafEno™ EF 85 ●●

For elegant white wines with complex aromas

- Preserves acidity, enhances a balanced mouthfeel, and a fresh, long-lasting finish
- Respects the characteristics of the terroir

SafEno™ SH 12 ●●●

For intense thiols expression

- Harmoniously reveals the aromatic potential of varietal thiols
- Expresses particularly boxtree, blackcurrent and tomato leaf aromas
- Maintains high acidity levels for fresh and crispy mouthfeel

SafEno™ HD A54 ●●●

For intensely fruity white and rosé wines

- Particularly suitable for low SO₂ winemaking
- Overexpresses fermentative floral and fruity higher alcohols
- Adds value to young and non-varietal wines

SafEno™ HD T18 ●●

For elegant and fresh terpenic white wines

- Increases the aromatics of terpenic varieties
- Enhances fresh floral and citrus note
- Shows a clean fermentation profile to elaborate fresh varietal and complex white wines

SafEno™ CK S102 ●●●

The ideal strain for aromatic white and rosé wines

- Intensifies the aromatic profiles through a balanced production of acetate esters and varietal thiols
- Performs very well within a wide range of fermentation conditions

SafEno™ GV S107 ●●

Ideal for barrel ageing white wines

- Enhances aromatic complexity with fruity and floral aromas for elegant wines
- Brings roundness and long-lasting finish

SafEno™ UCLM S325⁽¹⁾ ●●

For optimal varietal expression and sweet wines

- Optimizes the expression of terpenic varieties
- Brings body to light white wines



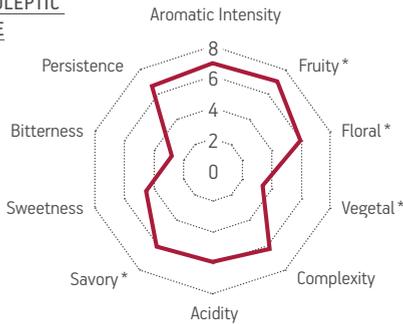
FOR SPARKLING WINES

SafEno™ PR 106

For premium, closed-tank, sparkling wines, especially prosecco

- Exhibits a clean intensely fruity, floral and complex aromatic profile
- Allows a high production of esters
- Shows a fresh and persistent mouthfeel

ORGANOLEPTIC PROFILE



* Significance threshold: < 5%

SafEno™ VR 44

For secured fermentations and sparkling wines

- Naturally resistant to difficult fermentation conditions
- Highly recommended for sparkling wines and notably prise de mousse

The E2U™ certification applies to the classic form.

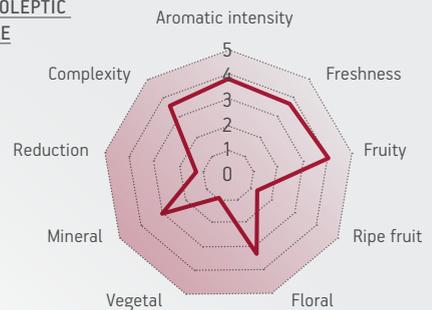
Available in Organic Form

NEW SafEno™ SPK 05

A brilliant choice for sparkling wines

- Produces sparkling wines with clean, fresh profiles
- Recommended for both primary or secondary fermentation
- Able to ferment under difficult conditions at lower temperatures

ORGANOLEPTIC PROFILE



Our yeasts are available in 500g sachets and 10kg packs.

OTHER SOLUTIONS

SafEno™ SC 22

The original strain to respect terroir typicity

- Neutral strain with an ideal fermentation kinetic for barrel processed red wines
- Very low SO₂ and volatile acidity producer

SafEno™ BC S103

The obvious choice for extreme conditions

- Adapts to all kinds of must: high brix, nutrient deficiency, and stuck ferments
- Can be used in secondary fermentation either in bottle or in closed tank

(1) Almost all our yeasts are E2U™ certified. Only SafEno™ UCLM S325 and UCLM S377 are still in the test phase.



Make it easy!

WITH E2U™ SOLUTIONS, GIVE YOURSELF EXTRA TIME, COMFORT AND SAFETY.

The E2U™ brand covers yeasts, fermentation aids and functional products, selected to make winemakers' life easier and safer. Our yeasts are so adaptive, you can choose direct pitch or rehydration, and count on the same great results. And the exceptional dispersibility and low pulverulence of our derivatives mean greater efficiency and safety. Now, you can concentrate on the distinct aromas, flavors and finishes you desire while acting more responsibly by saving energy and natural resources.

To learn more about E2U™, scan this code.





Fermentation aids

TO INCREASE FERMENTATION PERFORMANCES



ViniLiquid™ ●●●●

Innovative liquid fermentation booster

- Alliance of highly nutritive and detoxifying organic compounds
- Pumpable liquid, totally dispersible for a faster effect
- Safe and easy

SpringCell™ ●●●●

The solution to prevent sluggish and restart stuck fermentations

- The best detoxification agent for your must to prevent or cure stuck ferments
- Important source of survival factors for challenging fermentation
- Use alone or in combination with one of the nutrients from the SpringFerm™ range or ViniLiquid™

The E2U™ certification applies to the classic form.



SpringFerm™ ●●●●

Multi purpose fermentation nutrient

- Brings organic nitrogen, vitamins, survival factors and support elements to your fermentations
- Works alone or in synergy with a source of mineral nitrogen
- Good option for highly clarified musts

SpringFerm™

Xtrem ●●●●

For difficult fermentation conditions

- Rich source of available organic nitrogen to secure difficult fermentations
- Extra supply of vitamins, survival factors and support elements
- Malolactic fermentation booster

SpringFerm™ Equilibre / Complete* ●●

The complete nutritional package for your yeast

- Organic and mineral nitrogen sources work in synergy to secure fermentations while simplifying operations
- Source of vitamins, survival factors and support elements
- Good choice for sluggish or stuck ferments

* SpringFerm™ Complete for Northern American market

SpringFerm™ Equilibre/Complete is not yet E2U™ certified. It's the only Fermentis yeast derivative still in the test phase.





Functional products

TO ENHANCE AND/OR PRESERVE THE QUALITY OF YOUR BEVERAGE



SpringArom®

Preserving aromatic freshness of white and rosé wines

- Inactivated yeast with strong antioxidant properties to prevent aging, aroma loss and browning in white and rosé wines
- Helps and supports the yeast during fermentation

SpringCell™ Color ●

For stable color in red wines

- Performs on color intensity and stabilization from the beginning of the fermentation
- Reduces tannin astringency thanks to a high content in yeast polysaccharides

SpringCell™ Color G2 ●

For enhanced color stability in red wines

- Improves the content, the quality and the stability of the polyphenols leading to enhanced structure and long term color
- Improves the mouthfeel. Particularly interesting for full bodied long ageing red wines

SpringCell™

Manno

The best of lees for balanced, rich and stable wines

- Gives roundness and volume to wines
- Recommended in addition or replacement of lees to improve wine balance and help secure microbiological stability during aging

Spring'Finer™

The perfect fining agent produced from yeast

- Source of yeast native proteins with remarkable fining abilities
- Removal of targeted astringent and bitter tannins to improve the organoleptic profile of your wine

At Fermentis, we work with everyone in the world of wine, beer, spirits, cider and other fermented beverages. Our range of products and services covers almost all professional requirements: from safeguarding production to expressing sensory characteristics. As a business unit of the Lesaffre Group, global key player in fermentation and yeast, we build solutions and results upon our talented experts, visionary R&D program, industrial expertise which meets the highest international quality standards and a strong and coherent marketing and communication strategy. Our mission? Become the obvious choice for you, winemakers, brewers, and all producers of fermented beverages, helping you express your inventiveness and creativity.

 THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION

