



Strain	Type of Wine	Specifications and Oenological Properties	Sensory Impact	Fermentation Kinetics	Package Units	Nutrients Needs	Temp. [°C]	Max. Alc.%
Zymaflore X5	Yeast for aromatic white wines with excellent thiol expression. Sauvignon blanc, Pinot Gris, Riesling, Gewürztraminer. White & Rosé	strain derived from breeding, combining excellent revelation of thiol-type varietal aromas and high fermentation aroma production. Perfectly suited to the production of modern (Popular Premium, Premium), fresh and complex white and rosé wines, guaranteeing fermentation security even under difficult conditions: low turbidity, low temperature.	Varietal + Esters	Rapid	500g & 10kg	High	13-20°C	16%vol
Zymaflore X16 (pof-)	Yeast for modern and aromatic style white and rosé wines. Chardonnay, Viognier, Pinot Gris, Chenin Blanc. White & Rosé	Recommended for aromatic wines with an intense fermentation aroma profile (peach, apricot, pineapple). Very strong fermentator, Pof(-) strain (phenolic off flavour) wich allows generating a delicate, clean wine profile.	Esters	Rapid	500g & 10kg	Low	12-18°C	16,5%vol
Zymaflore VL1 (pof-)	Yeast for white wines with high aromatic elegance intended for cellaring. Chardonnay, Riesling, Gewürztraminer, Muscat. White & Rosé	"Terroir" selection strain. Recommended for elegant and refined wines (when aged on lees). High B-glucosidase enzyme for floral terpene release, terpenes. Respect varietal characters (no vinyl phenol formation). Ideal for ultra premium Chardonnays .	Varietal	Regular	500g & 10kg	High	16-20°C	14,5%vol
Zymaflore VL2 (pof-)	Yeast for delicate and clean barrel fermented wines. Chardonnay, Viognier. White & Rosé	Yeast particularly adapted to vinification in barrels, for complex white wines which are round on the palate (high polysaccharide production), and which demonstrate varietal specificity. For aromatic wines with finesse and elegance.	Varietal + volume	Regular	500g & 10kg	Medium	14-20°C	15,5%vol
Zymaflore VL3 (pof-)	Yeast for wines of elegance and finesse with high expression of volatile thiols. Sauvignon Blanc, Gewürztraminer, Riesling, Colombard & Pinot Gris. White & Rosé	Recommended for finesse and elegance. Classical varietal aromatic profile. Good varietal aromas expression in Sauvignon Blanc. Volume and roundness.	Varietal + volume	Regular	500g & 10kg	High	15-21°C	14,5%vol
Zymaflore CH9	Selected from one of the best terroirs in Burgundy. Chardonnay. White & Rosé	This strain is revealing the typicity of the grands terroirs of Chardonnay: fresh almond and hazelnut, toasted bread and citrus fruits. Showing creamy mouthfeel and length, the wines from this yeast are balancing well potential high natural acidities. Recommended for high-end Chardonnay wines.	Varietal + volume	Regular	500g & 10kg	Medium	14-22°C	16%vol
Zymaflore DELTA	Yeast for aromatic white and rosé wines. Riesling, Pinot Gris, Viognier, Chenin Blanc, Gewürztraminer, Sauvignon blanc White & Rosé	Recommended for fresh aromatic varietal white and rosé wines, showing complexity and elegance. The strain enhances varietal aroma expression: grapefruit, passion fruit, mango and litchi notes.	Varietal	Regular	500g & 10kg	High	14-22°C	14,5%vol
Zymaflore ST	Yeast for sweet wines from Botrytised grapes. Late Harvest, Semillon, Riesling. White	Yeast for sweet white wines (strain sensitive to SO ₂ , and produces few SO ₂ -binding compounds). Equally suitable for the production of dry white wines for cellaring.	Varietal	Regular	500g	High	14-20°C	15%vol
Actiflore RMS2	Yeast for wines vinified under difficult conditions - very low H ₂ S production White & Rosé & Sparkling	Yeast selected for its excellent fermentation abilities. Specialised to extreme conditions for white wines: Big volumes, low turbidities, low temperature, anaerobic... Very low H ₂ S production. Sparkling wines.	Neutral	Rapid	500g	Low	10-30°C	17%vol
Zymaflore RX60	Yeast for fruity, spicy red wines. Syrah, Grenache, Tempranillo and fruit forward wines. Red	Very high aroma production (fresh currant and berry aromas). Low production of H ₂ S. Recommended for: Fruity, spicy wine. Wines requiring a highly aromatic, clean, balanced and round profile.	Varietal	Regular	500g & 10kg	High	20-30°C	16,5%vol
Zymaflore FX10	Yeast for wines showing structured and silky tannins. Cabernet Sauvignon, Cabernet Franc, Merlot. Red	Preserves varietal specificity and terroir. Good for ageing on lees (healthy lees). High polysaccharide production (contributes to softer tannins). Helps to mask the perception of green characters. Low production of H ₂ S. Recommended for: Wines showing intense yet elegant and supple tannins. Wines for ageing.	Varietal + volume	Regular	500g & 10kg	Low	20-35°C	16%vol
Zymaflore RB2	Classical strain for fruity and elegant red wines. Pinot Noir, Nebbiolo, Merlot. Red	Strain isolated in the premium estates of Burgundy. Low colour matter adsorption, Very good aptitude for expressing cherry/kirsch-type varietal aromas. Recommended for: Fruity - elegant wines. Pinot Noir expression.	Varietal	Regular	500g & 10kg	Low	20 - 32°C	15%vol
Zymaflore XPURE	Yeast for varietal red wines. Enhances aromatic purity. Red	Yeast for supple red wines of high aromatic purity fully expressing the aromatic potential of grapes. Masks the perception of green characters. Aromatic freshness and expression of black fruit notes and a great smoothness of mouthfeel.	Fruity + volume	Regular	500g & 10kg	Medium	15-30°C	16%vol
Zymaflore F15	Classical Isolate range for red wines - Merlot, Cabernet Sauvignon, Pinot Noir, Grenache & Zinfandel. Red	Isolated from one of the best Châteaux in Bordeaux. High Glycerol production, Fermentation security, high compatibility with Bacteria strains, production of wines suitable for extended ageing, recommended for: Rounded, full volume wines. Fruity wines requiring high varietal expression.	Varietal + volume	Rapid	500g	Medium	20-32°C	16%vol
Actiflore F33	Basic to Popular Premium Rosé & Red	Excellent kinetic fermentation. Superior balance and softness due to high polysaccharides production. Very good alcohol tolerance and low nitrogen demand. Very low VA production. Elegant wines.	Fruity + volume	Regular	500g	Low	13-30°C	16%vol