



U.C.L.M. S 325

Oenological Active Dry Yeast *Saccharomyces cerevisiae cerevisiae*

Specific yeast strain for white quality wines, that respects all of the typical varietal characteristics of its region and vine.

1. ORIGIN:

Strain selected by UCLM (Spain), reference S-325 tested by SPRINGER laboratories.

2. PROPERTIES:

- Low H₂S and SO₂ productions
- Low production of volatile acidity
- **Regular, complete fermentation of the sugars**
- Low production of higher alcohols
- **Good alcohol tolerance (14%/vol)**
- **High Glycerol producer (9 g/l)**
- Low production of pyruvic acid and acetaldehyde

3. APPLICATIONS:

For white wines:

UCLM S325 is well known for producing fruity and floral white wines. The must to be fermented should be well decanted in order to obtain fine aromas (50 to 100 NTU). It is recommended to complement the media with yeast nutrient.



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4. METHOD OF USE:

This strain should be rehydrated in ten times its weight of sugared water or in a mixture of one-third must and two-thirds water. The mixture temperature should be 30/35°C. The rehydration time should be between 20 to 25 minutes. Then adjust the temperature by adding must to be inoculated every 5 to 10 minutes to the culture media in order to lower the temperature. The difference of temperature between the rehydrated yeast and the tank should not exceed 15°C, optimum being 5°C.

This mixture can be added directly in the fermentation tank with uniform mixing.

5. DOSAGES:

White wines: 20 - 25 g/hl

6. MICROBIOLOGICAL ANALYSIS:

Contains:

- no more than 10 wild yeast per million yeast cells available,
- no more than 10 bacteria per million yeast cells available,
- no salmonella in 25 grams of product.

7. PACKAGING:

- Cartons of 20 vacuum-packed poly/alu, sachets 500 g each
- Cartons of 1 vacuum-packed poly/alu bag, 10 kg each.

8. SHELF-LIFE:

If storing **Springer Oenologie** in its original packing, we suggest storage at temperatures not exceeding 25°C. For longer periods, store below 10°C.