



# U.C.L.M. S 377

**Oenological Active Dry Yeast  
Saccharomyces cerevisiae bayanus**

*Specific yeast strain for red quality wines, that respects all of the typical varietal characteristics of its region and vine.  
UCLM S377 is very resistant to difficult fermentation conditions.*

## **1. ORIGIN:**

Strain selected by UCLM (Spain), reference S-377 tested by SPRINGER laboratories.

## **2. PROPERTIES:**

- **Rapid start of fermentation due to a good implantation strength**
- Low H<sub>2</sub>S and SO<sub>2</sub> productions
- Low production of volatile acidity
- **Regular, complete fermentation of the sugars**
- Low production of higher alcohols
- **High alcohol tolerance : 16 % alc/vol**
- **High Glycerol producer (8 g/l)**
- Low production of pyruvic acid and acetaldehyde
- **Increases the color extraction**

## **3. APPLICATIONS:**

**For red wines:**

- UCLM S377 is well known for producing fruity and full bodied red wines (e.g. Cabernet Sauvignon, Pinot, Zinfandel, old vine red varieties)



**Springer Oenologie**

#### **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:**

Red wines: 100 - 200 ppm

#### **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.