

# ENOFERM™

## CSM

### TECHNICAL INFORMATION

#### 1. ORIGIN

- Strain selected by the ITV Bordeaux in cooperation with the Conseil Interprofessionnel du Vin de Bordeaux.

#### 2. MICROBIOLOGICAL PROPERTIES

- Species: *Saccharomyces cerevisiae* var. *cerevisiae*.
- Killer active. This strain implants very well during inoculation.
- Will ferment to 14% alcohol.
- Fermentation temperature: 15 to 32°C (growth from 5 to 44°C).

#### 3. PHYSICAL PROPERTIES

- Foam production: moderate.

#### 4. ENOLOGICAL PROPERTIES

- Sugar/alcohol yield: 16.5 g/l of sugar for 1% ethanol by volume.
- SO<sub>2</sub> production: low.
- H<sub>2</sub>S production: none.
- Production of volatile acidity: slight.
- Production of glycerol: high.
- CSM consumes some malic acid and promotes malolactic fermentation after maceration and primary fermentation.

#### 5. APPLICATION

- CSM was selected from Premium Bordeaux wines and is well adapted to Bordeaux style of wine making.
- CSM is particularly recommended for Cabernet sauvignon, Cabernet franc and Merlot.
- It favors the extraction of round tannins and color. During tastings, CSM had typical soft, supple and long, round tannins.
- The wines fermented with CSM had intense aromatic profiles, with predominant aromas of berries, spices and licorice.

#### 6. USAGE

- Use 25 grams active dried yeast in 100 liters of juice (2 lbs/1000 gal).
- 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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