















Strain	Type of Wine	Specifications and Oenological Properties	Sensory Impact	Fermentation Kinetics	Package Units	Nutrients Needs	Temp. [°C]	Max. Alc. %
Zymaflore X5	 White & Rosé	Yeast for aromatic white wines with excellent thiol expression. Sauvignon blanc, Pinot Gris, Riesling, Gewürztraminer. 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 Xarom (pof-)	 White & Rosé	Yeast for modern, clean and very intense aromatic style of white, rosé and light red wines. Strain resulting from breeding allowing intense production of fermentation aromas (yellow fruit, strawberry, pineapple, boiled sweets, etc.). Genetic ability to preserve malic acid during AF. Vinification of neutral or aromatic grape varieties with ZYMALFORE® Xarom allows production of wines of great aromatic power that lasts over time.	Varietal + Esters	Regular	500g & 10kg	High	14-24°C	16%vol
Zymaflore X16 (pof-)	 White & Rosé	Yeast for modern and aromatic style of white and rosé wines. Chardonnay, Viognier, Pinot Gris, Chenin Blanc. Recommended for aromatic wines with an intense fermentation aroma profile (peach, apricot, pineapple). Very strong fermentator, Pof(-) strain (phenolic off flavour) which allows generating a delicate, clean wine profile.	Esters	Rapid	500g & 10kg	Low	12-18°C	16,5%vol
Zymaflore VL1 (pof-)	 White & Rosé	Yeast for white wines with high aromatic elegance intended for cellaring. Chardonnay, Riesling, Gewürztraminer, Muscat. "Terroir" selection strain. Recommended for elegant and refined wines (when aged on lees). High B-glucosidase enzyme for floral terpene release. 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-)	 White & Rosé	Yeast for delicate and clean barrel fermented wines. Chardonnay, Viognier. 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-)	 White & Rosé	Yeast for wines of elegance and finesse with high expression of volatile thiols. Sauvignon Blanc, Gewürztraminer, Riesling, Colombar & Pinot Gris. 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 DELTA	 White & Rosé	Yeast for aromatic white and rosé wines. Riesling, Pinot Gris, Viognier, Chenin Blanc, Gewürztraminer, Sauvignon blanc 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
Actiflore RMS2	 White & Rosé & Sparkling	Yeast for wines vinified under difficult conditions - very low H2S production Yeast selected for its excellent fermentation abilities. Specialised to extreme conditions for white wines: Big volumes, low turbidities, low temperature, anaerobic... Very low H2S production. Sparkling wines.	Neutral	Rapid	500g	Low	10-30°C	17%vol
Zymaflore RX60	 Red	Yeast for fruity, spicy red wines. Syrah, Grenache, Tempranillo and fruit forward wines. Very high aroma production (fresh currant and berry aromas). Low production of H2S. 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	 Red	Yeast for wines showing structured and silky tannins. Cabernet Sauvignon, Cabernet Franc, Merlot. 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 H2S. 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	 Red	Classical strain for fruity and elegant red wines. Pinot Noir, Nebbiolo, Merlot. 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	 Red	Yeast for varietal red wines. Enhances aromatic purity. 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	 Red	Classical Isolate range for red wines - Merlot, Cabernet Sauvignon, Pinot Noir, Grenache & Zinfandel. 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	 Rosé & Red	Basic to Popular Premium 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

(optimal)

>> [S. cerevisiae yeast rehydration protocol](#)