








Make your choice!

SAFÆNO™ RANGE		WINE STYLE										FERMENTATION PARAMETERS & METABOLISM							
	TAXONOMY	WHITE	ROSE	RED	SPARKLING	RESTART	USE RECOMMENDATION	BEST SUITED FOR	AROMAS	ROUNDNESS - polysaccharides, autolysis capacity, polymerization of tannins and glycerol	STRUCTURE - polyphenol extraction, tannins and anthocyanins	Recommended max ALCOHOL - *All strains have the ability to go up to 15% in good conditions (nutrition, temperature, etc...)	NITROGEN requirement (min recommended, range in ppm) Ratio YAN/Sugar (mg/g)	Recommended TEMPERATURE range	E2U™	KINETICS	Yeast SETTLEMENT & KILLER factor	SO² production - combination	VOLATILE ACIDITY
SafÆno™ HD S135 NEW!	Hybrid <i>S. cerevisiae</i> x <i>S. bayanus</i>			★		★	For premium reds with full bodiness and fruitiness . Smoothness and sweetness for balanced high alcohol wines with short to middle aging release time . Ideal for fruit driven reds such as Merlot, Cab Sauv, Cab Franc, Syrah, Grenache, etc...	Full bodied, fruity and smooth red wines	High intensity , Red & black ripe fruits	High roundness	Medium high structure	>15%	Low (160-220ppm) Ratio: 0.7-0.8	14-30°C (57-86°F)		Fast	Sensitive but good settlement	Low - Medium	Medium
SafÆno™ HD S62 NEW!	Hybrid <i>S. cerevisiae</i> x <i>S. bayanus</i>			★		★	Excellent polyphenol extraction that favors long aging conditions and elegance for premium reds in respect of their cultivar. Also brings structure, color and fresh fruit intensity to young wines .	Red wines requiring structure enhancement	Medium intensity and ester production, Fresh fruit & spicy	Medium low roundness	High structure	>15%	Low (160-220ppm) Ratio: 0.7-0.8	14-30°C (57-86°F)		Fast	Sensitive and good settlement at temperature >17°C / 62°F	Low - Medium	Medium low
SafÆno™ UCLM S377	<i>S. cerevisiae</i>			★			For premium, structured and long aging red wines: Cab Sauv, Syrah, Zinfandel... Adapted to long maceration wines (→10d) because of slow kinetic allowing to elaborate finely structured wine. Also adapted to mediterranean style varieties: Malbec, Tempranillo, Grenache .	Long aging and fruity red wines	High intensity and ester production, Ripe & jammy fruits	Medium high roundness	High structure	14.5%	Strong (>220 ppm) Ratio: >0.9	Requires regular conditions 17-30°C (62-86°F)		Slow	Sensitive but good settlement	Low - Medium	Low
SafÆno™ STG S101	<i>S. cerevisiae</i>	★	★	★			Selected for its high ester production , it is perfect for light and fruity reds and recommended for musts with cold prefermentation maceration, for primeur reds from carbonic maceration or thermovinification as well as rosés (beware of temperature). Pinot noir, Gamay, young Tempranillo, Sangiovese, Grenache .	Primeur red wines: Pinot noir, Grenache, Sangiovese...	High intensity and ester production, Ripe & jammy fruits	Medium low roundness	Low structure (reds)	13.5%	Medium (180-220ppm) Ratio: 0.8-0.9	17-30°C (62-86°F)		Slow	Neutral and good settlement at temperature >17°C / 62°F	Low - Medium	Very low
SafÆno™ NDA 21	<i>S. cerevisiae</i>			★			This strain produces intense colored, harmonious, fruity & spicy red wines with a short aging period. It brings roundness and excellent balance for Syrah, Zinfandel, Merlot. Also appreciated on Mediterranean varieties like Mourvedre and Nero D'avola.	Spicy and fruity Syrah, Zinfandel, Mourvedre...	Medium intensity, Fruity & spicy notes	Medium roundness	«Medium structure»	15%	Medium (180-220ppm) Ratio: 0.8-0.9	14-30°C (57-86°F)		Medium	Sensitive but good settlement	Low - Medium	Medium
SafÆno™ SC 22	<i>S. cerevisiae</i>	★	★	★			Respects varietal character, safe and regular fermentation adapted to Bordeaux grapes like Cab Sauv, Cab Franc & Merlot . It is ideal for barrel ferments without temperature control. Also good for enhancing fruitiness and roundness on whites and rosés at low temperature (Chenin blanc, Viognier).	Grand Crus, neat and clean ferments that values premium fruits	Medium intensity, Fresh fruit	Medium low roundness	«Medium structure (reds)»	15%	Low (160-220ppm) Ratio: 0.7-0.8	14-30°C (57-86°F)		Medium	Sensitive but excellent settlement	Low - Medium	Very low
SafÆno™ VR 44	<i>S. bayanus</i>	★	★	★	★	★	Excellent fermentation characteristics and resistance to difficult winemaking conditions! Ideal for sparklings made with traditional method. Brings a good roundness to the wines and is also adapted to a wide range of premium reds and whites (Cab Sauv, Merlot, Carmenere, Barbera, Sangiovese, Chardonnay, Semillon, Pinot gris...).	Traditional sparkling and elegant premium wines	Medium intensity, Promotion of fruit complexity at low temperature	High roundness	«Low structure (reds)»	16%	Very Low (160-180ppm) Ratio: 0.7-0.8	Wide range 10-30°C (50-86°F)		Fast	Killer strain and excellent settlement	Medium - Medium plus	Medium
SafÆno™ BC S103 BEST SELLER!	<i>S. bayanus</i>	★	★	★	★	★	Great resistance for extreme winemaking conditions and stuck ferment! Adapted to all kinds of must even with high concentration of SO² or highly clarified. Enhances varietal characters. Recommended for high Brix reds, fresh and neat whites and for second ferment in tank .	Extreme conditions fermentations: red, white, rosé and sparkling!	Medium intensity, Promotion of thiols and terpens. Amylic notes at low temperature	Low roundness	«Low structure (reds)»	18%	Very Low (160-180ppm) Ratio: 0.7-0.8	Wide range 10-30°C (50-86°F)		Very fast	Sensitive but excellent settlement	Medium low - Medium	Low
SafÆno™ GV S107 NEW!	<i>S. cerevisiae</i>	★	★				New premium white wine strain that brings roundness and aromatic complexity . Adapted to high alcohol and full bodied whites, barrel aged on lees & undergoing malolactic fermentation . Good for complex wines from elegant varieties like Chardonnay. Gently promotes aromatic varieties potential with floral and fresh fruit notes (Viognier, Chenin, Riesling, Gewürztraminer...).	Chardonnay, Viognier and Chenin blanc	Medium intensity, Medium high production of esters: floral and fruity , Medium high release of terpenes & C13-Norisoprenoids	Medium high roundness	ND	15%	Medium (180-220ppm) Ratio: 0.8-0.9	Wide range 10-30°C (50-86°F)		Slow (fast at pH >3.5)	Neutral and good settlement	Medium low - Medium	Low
SafÆno™ CK S102	<i>S. cerevisiae</i>	★	★		★		Selected from the Val de Loire on Sauvignon blanc, this strain is suited for very intense aromatic whites and rosés . It specifically promotes fruity thiols but also terpenes (Sauvignon Blanc, Riesling, Gewürztraminer) . Resistant to difficult winemaking conditions, it also promotes neutral varieties thanks to a high ester production (Chardonnay, Vinho verde types) .	Sauvignon blanc, Semillon and rosé	High intensity, Thiol and terpenic release (tropical, citrus) & good ester production	High roundness	ND	15%	Strong to optimize aromatic expression (>220 ppm) Ratio: >0.9	Wide range 10-30°C (50-86°F)		Very fast	Killer and excellent settlement	Medium plus - Medium plus	Medium low
SafÆno™ UCLM S325	<i>S. cerevisiae</i>	★					Ability to optimize white wines expression character . High beta-glucosidase activity allowing terpenes and C13-Norisoprenoid release (Muscat, Riesling, Viognier, Gewürztraminer, Pinot gris) . Good results as well on aromatic whites (like Sauvignon blanc and Semillon) and ideally adapted to sweet wines thanks to its low resistance to difficult fermentation conditions.	Riesling, Muscat, Pinot gris and sweet wines	High intensity , Increase of aromatic potential of terpene and norisoprenoids varieties (floral, citrus)	Medium roundness	ND	13%	Strong (>220 ppm) Ratio: >0.9	17-30°C (62-86°F)		Slow	Killer and good settlement	Low - Medium	Low