

PRESS RELEASE – for immediate release

Fermentis launches SafOeno™ EF 85 as a preferred yeast for elegant, fruity white wines

This active dry yeast is an ideal option for creating balanced white wines with fresh, fruity notes.

Fermentis is pleased to launch a new yeast variety that helps winemakers achieve an elegant white wine with bright acidity, a balanced mouthfeel, and a fresh, long-lasting finish.

It is particularly recommended for neutral varieties such as Chardonnay, Viognier or Grenache blanc but can also be a good choice for aromatic varieties such as Muscat with low promotion of thiols or terpenes. SafOeno™ EF 85 produces a high amount of ethyl esters and a medium volume of acetate esters, which provides a complex fruity profile. Its ability to maintain high total acidity results in fine wines that maintain an exceptional balance of acidity, bitterness and sweetness.

SafOeno™ EF 85 gives winemakers another reliable, E2U™ tool to ferment wines with distinctive flavors and aromas. They can pitch yeast directly into the must or choose to rehydrate it, enjoying the same results either way. It's one more way for Fermentis to support the creativity of people who are passionate about the wines they create.

Fermentis creates fermentation solutions for winemakers, brewers and all producers of fermented beverages. It is a business unit of Lesaffre Group, a global key player in yeast and all its applications for over 160 years. All fermentation products from Fermentis are developed with great expertise and under meticulous production procedures which guarantees the highest microbiological purity and maximum fermentative activity.

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Appendix 1: SafCEno™ EF 85 pack shot with glass



Appendix 2: SafCEno™ EF 85 pack shot (500g)



Appendix 3: Examples of wine glass

