



QUICK GUIDE TO CHOOSING NON-SACCHAROMYCES YEAST

	BIODIVA	FLAVIA	GAIA	INITIA	LAKTIA
Organism	<i>Torulaspora delbrueckii</i>	<i>Metschnikowia pulcherrima</i>	<i>Metschnikowia fructicola</i>	<i>Metschnikowia pulcherrima</i>	<i>Lachancea thermotolerans</i>
Main activity	Produces polysaccharides and aroma compounds (esters). Consumes some sugar to alleviate osmotic (high sugar) stress on <i>Saccharomyces</i>	Produces enzymes that cleave aroma precursors to reveal terpenes and thiols	Acts as a bioprotectant against VA-producing native microflora via microbial crowding	Outcompetes VA-producing native microflora for oxygen thereby acting as a bioprotectant	Converts glucose to lactic acid
Winemaking application	Enhances mouthfeel, fruity esters and complexity of white, rosé and red wines. Suitable for late harvest, ice-wine, and high sugar musts where VA can be a challenge	Optimizes tropical, citrus, and floral notes of certain white and rosé wines	Protects red grapes against microbial spoilage during transportation or cold soak	Protects white and rosé juice from oxidative damage and microbial spoilage	Acidification (adds freshness and complexity)
When to add Non-Saccharomyces	Directly to the fermentation vessel	Directly to the fermentation vessel	Directly to grapes (to protect during transport or cold soak)	To freshly pressed juice to protect during transportation or cold settling	Directly to the fermentation vessel
When to add Saccharomyces	After 1.5–3°Brix drop	24 hours after FLAVIA	Upon juice receipt, or end of cold soak	Once juice is racked to fermentation vessel	24–72 hours after LAKTIA
Suggested compatible Saccharomyces strains	Any strain that meets your winemaking goal	Strains with β -glucosidase activity (Denoted as strains that enhance varietal characters)	Any strain that meets your winemaking goal. 3001 is specifically recommended for use in Pinot noir musts that have undergone cold soak	Any strain that meets your winemaking goal	Any strain that meets your winemaking goal