

LEVULINE®

B201 YSEO™

Selected yeast selected by the Institut National de la Recherche Agronomique (INRA) in Colmar.

For fruity and elegant white wines.

Lallemand has developed a unique yeast production process called YSEO™ (Yeast SEcurity and Sensory Optimization). This process increases fermentation reliability and security and ensures fewer organoleptic deviations.



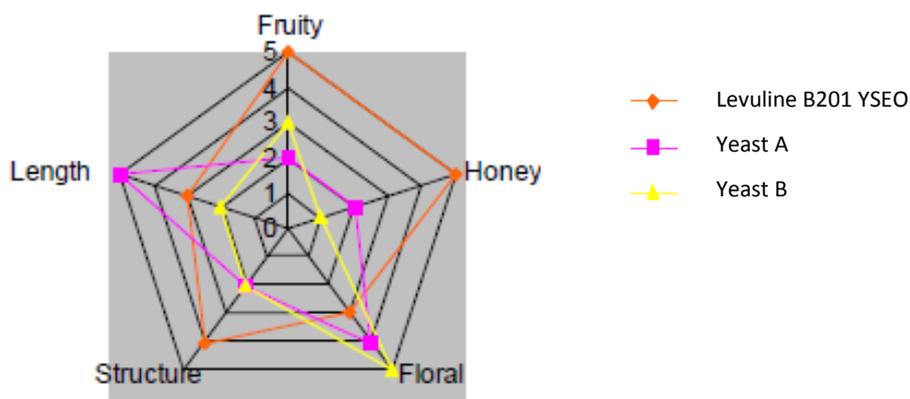
APPLICATIONS

LEVULINE B201 YSEO™ allows the production of elegant white wines expressing floral aromas and fruity aromas (pineapple, citrus and exotic fruit).

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae var. cerevisiae*
- **Killer factor:** neutral
- **Fermentation speed:** moderate. In certain conditions (high maturity levels or highly clarified musts), this yeast ferments slower as it requires a high level of survival factors (sterols and fatty acids)
- **Alcohol tolerance:** medium (up to 14.5 % vol.)
- **Fermentation temperature range:** from 15 to 25°C. It is recommended that temperature be raised above 20°C in the final stages of fermentation
- **Volatile acidity production:** low (0.10 g/L eq H₂SO₄)
- **SO₂ production:** low
- **Aromatix profile:** fruity (exotic fruits), floral, honey-like, depending on the vine variety
- **Nutritional requirements:** low to moderate need for assimilable nitrogen, a relatively high need for survival factors (sterols, fatty acids). It is important to add nutrients from the **HELPER** range at 1/3rd of the alcoholic fermentation

Comparison of the aromatic profile of 3 Chardonnay wines fermented with three different yeasts.



DOSAGE AND INSTRUCTION FOR USE

Recommended dosage rate: 20 - 25 g/hL

- Rehydrate selected starter in 10 times its volume of water at 35°C to 37°C in a clean container
- Gently mix in, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C during yeasting
- Add the starter to the must using the pump-over method
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended
- For rehydration of musts with high potential alcohol levels (> 13% vol.), the use of the protector **GENESIS NATIVE™** is recommended (dosage 30 g/hL)

PACKAGING AND STORAGE



0.5 kg sachet, carton of 20 x 0.5 kg

Store in a cool, dry place for up to 3 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

A Danstar product
Distributed by:

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