

# LEVULINE®



Natural selected yeast by *Institut Universitaire de la Vigne et du Vin* (IFV in Dijon).

Production of complex wines for ageing.



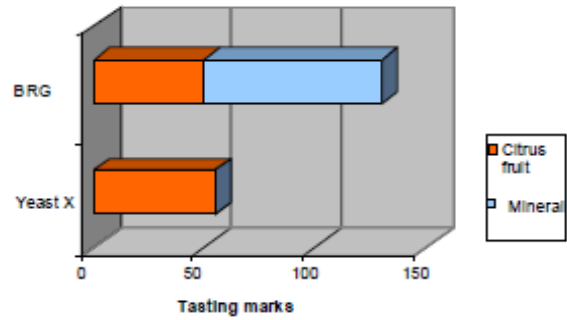
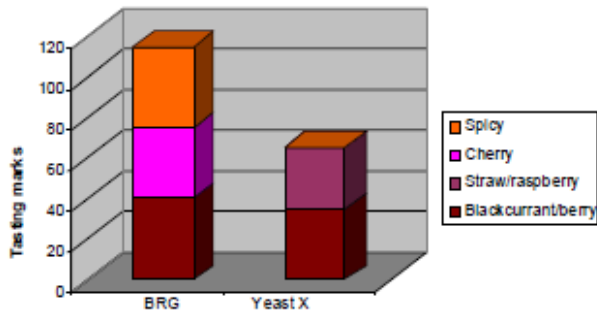
The ever-more challenging conditions of fermentation have propelled Lallemand to develop a new production process for natural yeasts – the YSEO® process. This process optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavours.

## ↻ APPLICATIONS ↻

LEVULINE BRG YSEO was isolated in the Burgundy terroir for its positive fermentation qualities and its ability to develop the aromatic and organoleptic expression in quality white and red wines. It is characterized by its capacity to release mannoproteins during and after alcoholic fermentation, which increases roundness in the mouth.

## ↻ MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ↻

- *Saccharomyces cerevisiae*.
- Neutral to the K2 killer protein.
- Fermentation speed: fast.
- Lag phase: medium.
- Alcohol resistance: high (up to 15%).
- Fermentation temperature range: 18°C to 35°C (65°F to 95 °F).
- H<sub>2</sub>S production: very low.
- There is a high nutritional requirement for assimilable nitrogen and survival factors (sterols and fatty acids). As a preventive measure, it is strongly recommended to add a complex nutrient from the HELPER product line one-third of the way through alcoholic fermentation. It might also be advisable to add the complex nutrient at the beginning of must fermentation, depending on the initial levels of assimilable nitrogen and probable alcohol content.
- Volatile acidity production: low (approximately 0.15 g/L eq H<sub>2</sub>SO<sub>4</sub>). A significant release of polyphenols and mannoproteins: action on the texture and volume of the wines.
- LEVULINE BRG YSEO produces complex wines for ageing.



Yeast comparison on Pinot noir, vintage 1993 and on Chardonnay, vintage 1996 (source BIVB).

### ☞ DOSAGE ☞

White and rosé wines 20-25 g/hL.

Red wines 25-30g/hL

### ☞ INSTRUCTIONS FOR USE ☞

- 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% v/v), the use of the yeast-based fermentation protector, GENESIS NATIVE, is recommended (dosage 20 g/hL).



### ☞ PACKAGING ☞

0.5 kg sachet, carton of 20 x 0.5 kg.

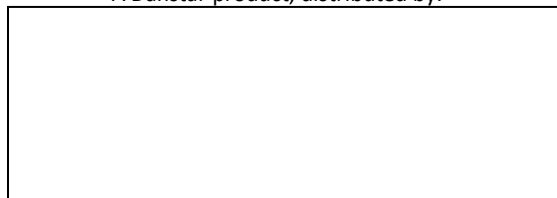
### ☞ STORAGE ☞

Store in a cool, dry place for up to 4 years in the original packaging.

Only use vacuum-sealed sachets.

Once opened, use quickly.

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