

LEVULINE®

BRIO

Saccharomyces cerevisiae yeast selectid in collaboration with INRA SupAgro Montpellier

For fresh and expressive white and rosé wines.

LEVULINE® BRIO enhances the fruitiness and has a very low production of SO₂, H₂S and acetaldehyde.

↻ APPLICATIONS ↻

The production of fresh and fruity wines, without organoleptic defects is a priority for many markets. Moreover, winemakers tend to reduce the total addition of sulfites during the winemaking process.

LEVULINE® BRIO has been selected thanks to innovative process based on a very specific breeding. It comes from two *Saccharomyces cerevisiae* yeasts selected in order to answer these objectives. Thanks to its very low production of SO₂, negative sulfur compounds and acetaldehyde, LEVULINE® BRIO avoids defects masking desirable aromas and reinforces the fruitiness of the wines.

The acetaldehyde is responsible for 75% of the bounded SO₂ in white and rose wines. The less this compound is present in the wines, the more the SO₂ added will be effective. Thus, LEVULINE® BRIO is also an excellent tool to stabilize the wine, adding moderate doses of SO₂.

↻ MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ↻

- *Saccharomyces cerevisiae*
- Produces the Killer factor.
- Lag phase: short.
- Suited to acclimatization in musts.
- Alcohol resistance: medium (up to 14.5 % alcohol).
- Fermentation temperature range: 13°C to 28°C.
- Low assimilable nitrogen requirements. Depending on must clarification levels, initial assimilable nitrogen levels, and probable alcohol content, it may be necessary to add complex nutrients from the HELPER product line one-third of the way through fermentation in order to achieve proper alcoholic fermentation.
- Low production of volatile acidity.
- Very low production of SO₂, H₂S and acetaldehyde.



↻ DOSAGE ↻

White and rosé wines 20-25 g/100 L.

↻ 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.

A Danstar product, distributed by:

 OENOFRANCE

OENOFRANCE
79 avenue A.A. Thévenet
BP 1031 – Magenta
51319 Epernay Cedex – France
Tel: 33 (0)3 26 51 29 30/ Fax: 33 (0)3 26 51 87 60
www.oenofrance.com

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