

LEVULINE®



Selected natural yeast.

For the production of fruity red wines.



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 GALA YSEO was selected in the Rhone valley, both for its fermentation qualities and its potential for enhancing red fruit aromas.

↻ MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ↻

- *Saccharomyces cerevisiae*.
- Killer positive.
- Fermentation speed: fast.
- Lag phase: short.
- Facilitates implantation.
- Alcohol resistance: high (up to 15%).
- Fermentation temperature range: 18 to 35°C (65 to 95 °F).
- A moderate to high level of assimilable nitrogen is required. 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.
- Production of volatile acids: low to medium.
- Production of SO₂: low.
- Low foam formation.
- Glycerol production: moderate to high
- Enhances the aroma profile of red wines as it brings out the taste of red berries and black currants. It is well suited to the production of fruity red wines, both structured and supple.

❧ DOSAGE ❧

White and rosé wines 25 – 30 g/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 3 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

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