

# LEVULINE®

## LUMAI®

Selected natural yeasts by the National University of Cuyo, in Argentina.

A yeast intended for the elaboration of intense and harmonious red wines or generous white wines.

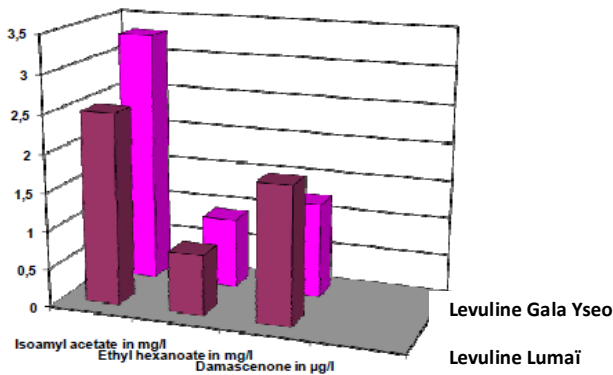
### ↻ APPLICATIONS ↻

LEVULINE LUMAI is recommended for the elaboration of intense red wines, as well as fruity and persistent white wines. LEVULINE LUMAI reveals and respects varietal typicity.

### ↻ MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ↻

- *Saccharomyces cerevisiae galactose* – (ex bayanus).
- Fermentation speed: regular.
- Lag phase: medium.
- Fermentation temperature range: from 18° to 30° C.
- Excellent implantation in the fermentation medium.
- High alcohol tolerance: up to 15.5 % vol.
- Low requirement for available nitrogen.
- Production of volatile acidity: low.
- Production of SO<sub>2</sub>: low.
- Low foam formation.
- Good result on colour and structural balance of wines.
- Capacity to reveal varietal compounds such as β-damascenone, a molecule whose precursors are found in different red grape varieties which develop floral notes, cherry, red fruit, woody and honey aromas... These aromatic notes can hide the vegetal character of certain grape varieties such as Cabernet Sauvignon, Syrah or Malbec.





Compared to LEVULINE GALA YSEO with a 2007 Malbec from Cahors, LEVULINE LUMAÏ revealed more varietal aromas with higher  $\beta$ -damascenone concentrations, whereas LEVULINE GALA YSEO produced wines with higher levels of isoamyl acetate with notes of candy.



### ↻ DOSAGE ↻

Rosé and white wines 20 – 25g/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.

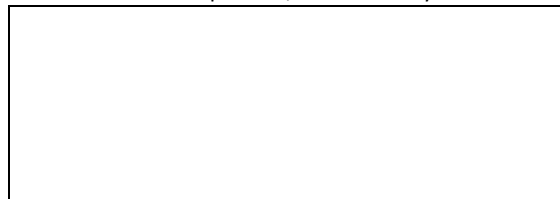
### ↻ STORAGE ↻

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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