

LEVULINE®

PRIMEUR®

Natural selected yeast.

For fruity "primeur or nouveau" wines.

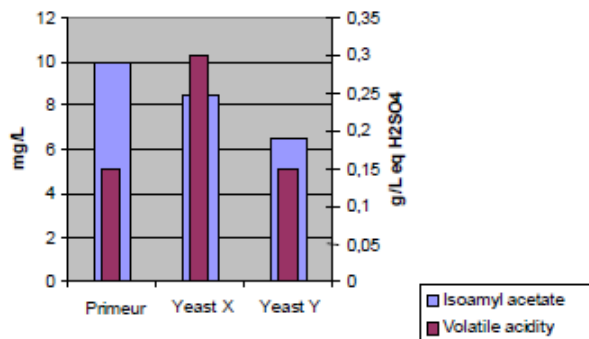
↻ APPLICATIONS ↻

LEVULINE PRIMEUR was selected for its remarkable fermentation capacity and its ability to produce stable, red-fruit type fermentation aromas.

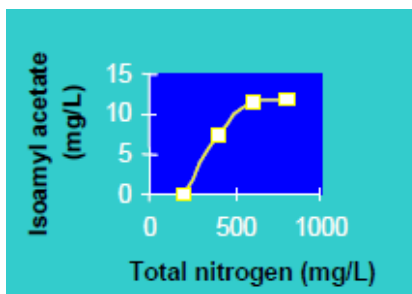
↻ MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ↻

- *Saccharomyces cerevisiae*.
- Neutral to the K2 killer protein.
- Fermentation speed: fast.
- Lag phase : short
- Alcohol tolerance: medium (up to 14.5% alcohol).
- Fermentation temperature range: from 15 to 30°C. Strong production of fermentation aromas between 20°C and 25°C.
- Requires a moderate amount of assimilable nitrogen; complex nutrients from the HELPER product line should therefore be added one-third of the way through alcoholic fermentation using the pump-over method to make the most of the combination of assimilable nitrogen and oxygen.
- Low production of pyruvic acid: 10mg/L.
- Low production of acetaldehyde: 20mg/L.
- Production of volatile acidity: low (around 0.10g/L eq H₂SO₄).
- Low SO₂ production.
- Proteolytic activity that favours the quick start-up of malolactic fermentation and contributes positively to the organoleptic qualities of young or nouveau wines by diminishing the risk of aromatic deviations.
- A high production of esters allows for the production of nouveau, aromatic wines even when working with neutral varieties. To achieve this, it is important to cultivate high levels of organic nitrogen during alcoholic fermentation.





Ester production and nitrogen concentration in musts: comparison of the ester and volatile acidity productions of various yeast strains in synthetic musts at 25°C.



Relation between the isoamyl acetate production and the available concentration of total nitrogen in the musts (C.S. Ough, AJEV, 1980, 31 (2), 122).

↻ DOSAGE ↻

Rosé and white wines 20 – 25g/100L.
Red wines 25 – 30g/100L.



↻ 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).

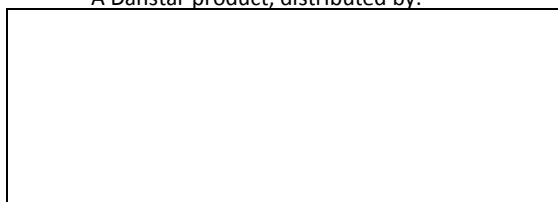
↻ PACKAGING ↻

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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