

# LEVULINE®

RIBERA®



Selected natural yeast by “az3 oeno” laboratory

Yeast for red wines made from high sugar content grapes.



The ever-more challenging conditions of fermentation have propelled Lallemant 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.

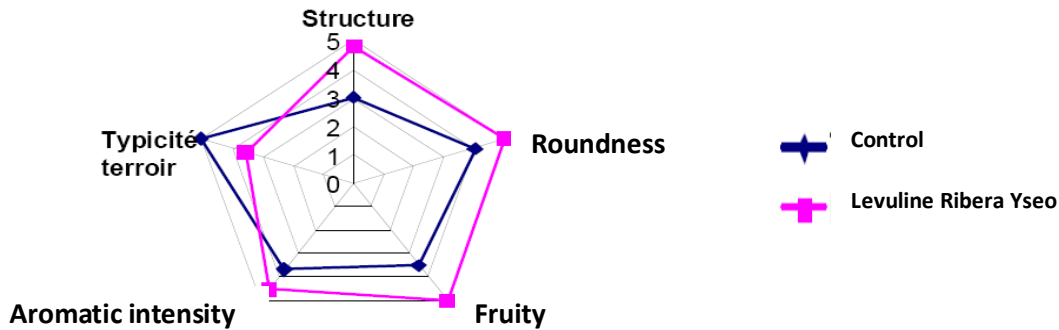
## ↻ APPLICATIONS ↻

LEVULINE RIBERA YSEO was isolated and selected in the heart of the famous Ribera del Duero vineyard region (Spain). Intended for red wine making, it enhances the varietal character of the grapes.

## ↻ MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ↻

- *Saccharomyces cerevisiae*.
- Lag phase: short.
- Fermentation rate: high.
- Alcohol tolerance: up to 14.5%.
- SO<sub>2</sub> tolerant.
- Fermentation temperature range: 64 to 93 oF
- 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.
- Low production of volatile acids (about 0.15 g/L expressed in H<sub>2</sub>SO<sub>4</sub>)
- Low SO<sub>2</sub> production.
- Low foam formation.

LEVULINE RIBERA YSEO enhances the fruity flavour of the grape variety. It is particularly good for wines destined for blending. According to findings from the *Institut Universitaire du Vin et de la Vigne*, it seems to be able to stabilize a large amount of ochratoxins during alcoholic fermentation.



Average results for a wine tasting of Grenache/Syrah from the Rhône valley, a Cabernet from Languedoc, and an Alsatian Pinot Noir, all 2004 blends. The results were always the same: LEVULINE RIBERA YSEO produced wines with a more noticeable aromatic intensity, that were more fruity, and that were both rounder and more structured.



### ↻ DOSAGE ↻

White and rosé 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.

A Danstar product, distributed by:

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