



# VITILEVURE®

3001™  
YSEO®

Natural selected yeast to elaborate high quality, complex, intense and harmonious red wines, particularly suited to pre-fermentation cold maceration (PCM).



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 ---



VITILEVURE 3001 YSEO yeast is particularly suited for the elaboration of intense, complex and harmonious red wines. It efficiently contributes to matter extraction with soft tannins, intense mouthfeel, while preserving freshness and fruitiness.

VITILEVURE 3001 YSEO has all the characteristics needed to perfectly adapt to the pre-fermentation cold maceration process (PCM, also called cold soak), which is frequently used in Burgundy to elaborate intense red wines with ageing potential. In addition to its performances, which were confirmed with Pinot noir within the frame of PCM, the VITILEVURE 3001 YSEO yeast has the potential and qualities required to elaborate wines with other qualitative grapes.

## --- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

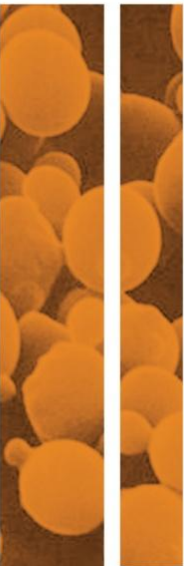
- Species : *Saccharomyces cerevisiae*.
- Killer character: killer strain.
- Alcohol tolerance : up to 15%.
- Fermentation kinetics : regular, complete fermentation that starts quickly.
- Fermentation temperature : 10 to 32°C.
- Volatile acidity production : low.
- Nitrogen requirement: moderate. In high potential alcohol juices (> 13% alcohol vol.) oxygen and nutrient ACTIFERM 1-2 addition is recommended.
- SO<sub>2</sub> tolerance: high.



3001™

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## --- DOSAGE ---

Recommended dosage rate: 20 g/hL

## --- INSTRUCTIONS FOR USE ---

- Rehydrate the selected yeast in 10 times its volume in water at 35-37°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.
- We recommend the addition of **PREFERM** to treat highly clarified musts.

## --- PACKAGING ---

0.5 kg bag - 20 x 0.5 kg box.

## --- 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.

A Danstar product, distributed by:



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