



VITILEVURE®

SYRAH™
YSEO®

Natural yeast selected by the oenology laboratories at the Chambre d'Agriculture de la Drôme and the Université du Vin de Suze la Rousse

Yeast used for Syrah. For the production of red, fruity rosé, and varietal 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 ---

VITILEVURE SYRAH YSEO has been selected from the best Syrah regions of the Rhône Valley. It expresses all the aromatic potentials of this variety, in the different types of regions. It is characterized by its capacity to preserve the acidity and colour intensity.

Due to its ability to enhance norisoprenoid varietal aromas, VITILEVURE SYRAH YSEO is used to produce rosé wines from different varietals with persistent red fruit aromas.

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

- **Species** : *Saccharomyces cerevisiae*.
- **Killer factor**: neutral. Implants well during inoculation and is not hindered by possible indigenous killer yeasts.
- **Alcohol tolerance**: up to 16%; however, for musts with an alcohol potential over 13%, it is recommended to maintain the temperature at 18°C–20°C, and to add ACTIFERM 1–2 and oxygen at the right times.
- **Fermentation temperature**: 15 to 32°C.
- **Fermentation kinetics**: regular and complete.
- **SO₂ production**: very low to none, in must like in synthetic medium.
- **H₂S production**: very low to none.
- **Foam production** : fairly low.
- **Production of volatile acidity**: fairly low, 0,1g/L to 0,15g/L (H₂SO₄).
- **Nitrogen needs** : low.



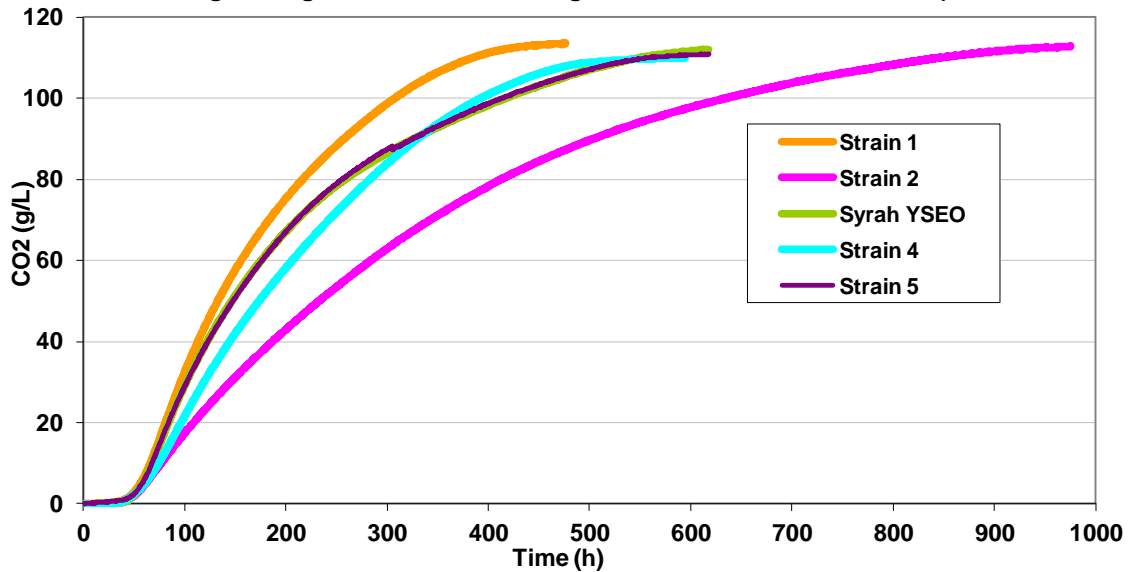
SYRAH™

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- Glycerol production: high, 7g/L in synthetic medium (1), around 9g/L on Syrah must.
- Good compatibility with malolactic fermentation.

White wine alcoholic fermentation (no nitrogen deficiency, YAN>400mg/L, sugar=240g/L, inoculation rate=25g/hL, T=15°C, no survival factors)



--- 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 4 years in the original packaging.

Only use vacuum-sealed sachets.

Once opened, use quickly.

A Danstar product, distributed by:

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