LEVULINE®

C 19®

Natural selected yeast by the *Institut National de Recherche Agronomique* (INRA) in Colmar and Montpellier.

White wine and fruity rosé winemaking.

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

LEVULINE C19 YSEO was obtained by crossing yeasts recognized for their enological qualities. This research work allowed to combine the abilities of each of the parent yeasts and to obtain daughter yeast that offers both excellent fermentary abilities and genuine aromatic qualities. LEVULINE C19 YSEO was adapted to produce fruity rosés and white wines.

MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae.*
- Neutral to the K2 killer protein.
- Fermentation: fast.
- Lag phase: short.
- Alcohol resistance: high (up to 15%).
- Fermentation temperature range: 15 to 28°C.
- There is a low assimilable nitrogen nutritional requirement. However, since LEVULINE C19 YSEO has an explosive growth phase that can lead to early assimilable nitrogen deficiencies in the must, it is recommended (even if the yeast has a low nutritional requirement) to supplement the must with an external source of organic nitrogen from the HELPER product line at the end of the growth phase using the pump-over method.
- Moderate requirement for survival factors (sterols and fatty acids).
- Production of volatile acidity : low (approx. 0.10g/L eq H_2SO_4)
- Permits the production of round wines with a long finish.

- Can release terpenes (Muscat, Muscadelle, Sémillon) via β-glycosidase activity
- Can release varietal aromas:
  - in white grape varieties such as Chardonnay, Melon de bourgogne, Gewürztraminer, Pinots Blanc, and Pinot Gris; and
  - in grape varieties for making rosé wines such as Gamay, Grolleau, and Pinot Noir.

DOSAGE

White and rosé wines 20-25 g/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 in 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:

OENOFRANCE
79 avenue A.A. Thévenet
BP 1031 – Magenta
51319 Epernay Cedex – France
Tel: 33 (0)3 26 51 29 30/ Fax: 33 (0)3 26 51 87 60
www.oenofrance.com