



# IONYS<sup>WF</sup><sup>TM</sup>

*Saccharomyces cerevisiae*

## More acidity, more balance

### DESCRIPTION

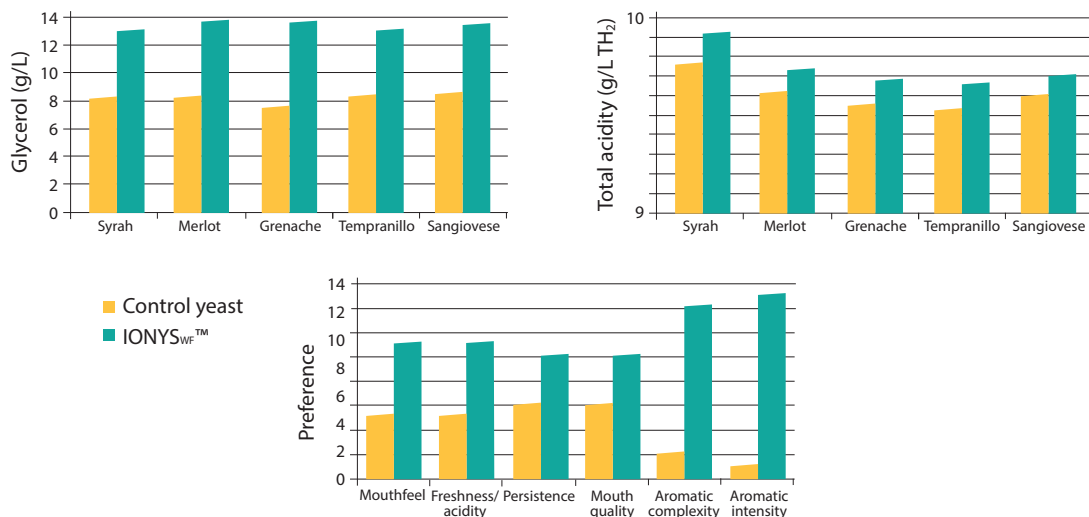
IONYS<sup>WF</sup><sup>TM</sup> is the first wine yeast that has been selected within the *Saccharomyces cerevisiae* species for its capacity to ferment and naturally acidify must during alcoholic fermentation. IONYS<sup>WF</sup><sup>TM</sup> is the result of a common research project between Lallemand Oenology and INRAe Montpellier, France. The aim of this collaboration was to select a wine yeast better adapted to the global warming conditions. IONYS<sup>WF</sup><sup>TM</sup> is suitable for red, rosé and white winemaking, especially in climates or varieties where winemakers want to balance the lack of acidity. Red wines obtained are well adapted for aging, keeping a balanced mouthfeel (acidity with pleasant texture) and aroma profile. White and rosé wines fermented with IONYS<sup>WF</sup><sup>TM</sup> reveal intense and complex aromas with bright acidity.



### BENEFITS & RESULTS

IONYS<sup>WF</sup><sup>TM</sup> is a *Saccharomyces cerevisiae* selected yeast with a very special and unique metabolism over-producing glycerol and organic acids (malic,  $\alpha$ -ketoglutaric and succinic acids).

Syrah wine from Languedoc, France



Sensorial evaluation by a professional international panel (16 tasters: wine journalists, Masters of Wine, wine buyers).



Research in collaboration  
with Washington State University

YSEO<sup>TM</sup> signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to help overcome demanding fermentation conditions.

YSEO<sup>TM</sup> improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of sensory deviation even under difficult conditions. YSEO<sup>TM</sup> yeasts are 100% natural and non-GMO.



## PROPERTIES

- High acidification power: +0.4 to 1.4 g/L total acidity (TH2)
- High glycerol production (+ 30 to 40% compared to average and up to 15 g/L)
- Low alcohol producer (-0.4 to -0.8% v/v compared to average in winery conditions)
- Very low volatile acidity production
- Very low SO<sub>2</sub> production
- Ethanol tolerance: 15.5% vol.
- Nitrogen requirements: Very high (appropriate nutrition is required)
- Long but steady stationary phase
- Optimum range of fermentation temperature: 24 to 28°C for red winemaking
- 16 to 18°C for white/rosé winemaking

## INSTRUCTIONS FOR OENOLOGICAL USE

**At reception, SO<sub>2</sub> level should be ≤ 4 g/hL.**

**Dosage rate: 20 to 40 g/hL**

*a. Rehydration without yeast protectant*

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35°C and 40°C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
4. Inoculate into the must.

*b. Rehydration with a yeast protectant*

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (yeast protectant) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

### + Notes:

The total rehydration time should not exceed 45 minutes. / It is crucial that a clean container is used to rehydrate the yeast. / Rehydration directly in must is generally not advisable. / Ensure yeast nutrition is appropriately managed during fermentation.

**A well-balanced nutrition is of primary importance for wine yeast during fermentation.** First addition of FERMAID O™ at beginning of fermentation. Second addition of Lallemmand complex nutrient around 1/3 sugar depletion (the end of exponential growth and the beginning of the stationary phase).

**MLF management:** due to IONYSWF™ significant production of organic acids (including malic acid), we recommend to avoid using ML PRIME™ in co-inoculation to achieve malolactic fermentation. Any other Lallemmand selected wine bacteria in co-inoculation is compatible and recommended when using IONYSWF™.

## PACKAGING AND STORAGE

- Available in 500g
- Store in a dry place at 4-11 °C
- To be used once opened

Distributed by:



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WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
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SPECIFIC  
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ENZYMES



CHITOSAN



VINEYARD  
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture