Wine yeast
selected from nature

LALVIN BRL97™

Saccharomyces cerevisiae

For long aging, color stability and structure

DESCRIPTION

LALVIN BRL97™ was selected from nature after a four-year study by the University of Torino from over 600 isolates from 31 wineries in the Barolo region (Italy). The objective was to select a yeast able to assist in protecting color as well as enhance varietal characters in Nebbiolo wine.

BENEFITS & RESULTS

LALVIN BRL97™ contributes to color stability and is recommended for grape varieties relatively low in anthocyanin, as well as reds destined for extended aging. The color stability offered by LALVIN BRL97™ is due to low levels of β-glucosidase activity, which results in a low loss of anthocyanin fractions.

LALVIN BRL97™ tends to add complexity, enhance mouthfeel and varietal aromatic expression.

- Due to its color preservation characteristics, this strain is recommended for grape varieties relatively low in anthocyanins as well as reds that will undergo long periods of aging.
- Enhances varietal characters and contributes to wine mouthfeel.
- It is recommended for Grenache, Nebbiolo, Pinot Noir, Barbera and Zinfandel.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 17 to 29 °C
- Alcohol tolerance up to 16% v/v
- Short lag phase
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Medium nutritional requirement
- Compatible with malolactic wine bacteria
- Low volatile acidity production
- Low H_2S production
- Medium foam formation
- Good glycerol producer

**subject to fermentation conditions*

INSTRUCTIONS FOR OENOLOGICAL USE

A. Rehydration without yeast protector

Dosage rate: 20 to 40 g/hL

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 protector

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 (wine yeast protector) 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.

PACKAGING AND STORAGE

- Available in 500 g and 10 kg
- Store in a cool dry place
- To be used once opened

Distributed by:

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