Wine yeast
selected from nature

LALVIN CLOS™

Saccharomyces cerevisiae

For ultra-premium red wines with complexity and minerality
Selection: Priorat D.O.C.

DESCRIPTION

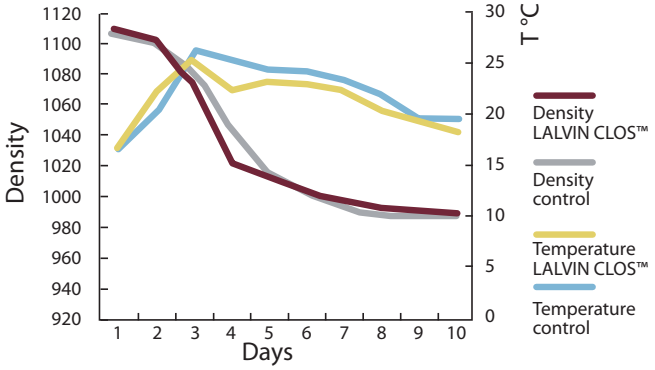
LALVIN CLOS™ was selected by the University of Rovira and Virgili in Spain (Biotecnología Enológica de la Facultad de Enología de Tarragona) from Priorat, in the Tarragona region. The selection criteria of the yeast were to preserve the typical characteristics of wines from the Priorat D.O.C (Denomination de Origen), where alcohol and polyphenol levels are usually very high and in musts with low nutrient status, and to respect and express the minerality of the terroir.

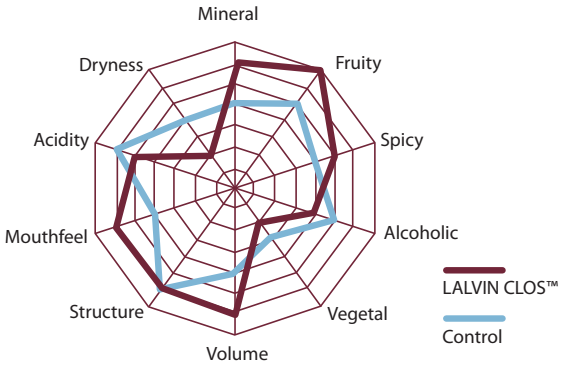
BENEFITS & RESULTS

LALVIN CLOS™ has a very good implantation in difficult conditions such as low nitrogen content over a large temperature range. The results with Carignan, Grenache, Shiraz, Zinfandel and Tempranillo grapes, confirmed its potential to enhance aromatic complexity, structure and mouthfeel. It is a versatile and reliable yeast under many difficult conditions.

LALVIN CLOS™ is an exceptional yeast to ferment ultra-premium wines.

Trial with LALVIN CLOS™ compared with *Saccharomyces cerevisiae bayanus* in high sugar must





8 professionals tasting results after AF

Bellmut de Priorat (D.O. Priorat). Grenache (Brix: 26.3; pH: 3.43; AT: 2.9 g/L).

YSEO™ PROCESS
Research in collaboration with Washington State University

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

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

LALLEMAND
LALLEMAND OENOLOGY

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 13 to 32 °C
- Alcohol tolerance up to 17% v/v
- Fast and regular fermentation rate
- Competitive ("Killer K2") factor active
- Short lag phase
- Very low relative nutritional requirement
- Low volatile acidity production
- High resistance to SO_2
- Compatible with malolactic wine bacteria

**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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