

LALVIN EC1118™

Saccharomyces cerevisiae

Reliable fermentation and versatile application

DESCRIPTION

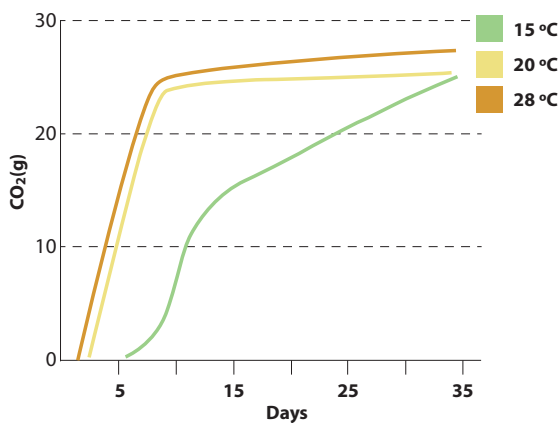
Isolated from nature in the famous French region of high-quality sparkling wine LALVIN EC1118™ is worldwide known for its fermentation capabilities (alcohol tolerance, good fermentation capacity even at low temperatures, excellent colonization capacity) and is considered by many as the "universal" yeast.

Its elegant and low impact sensory profile associated with robust fermentation characteristics in a wide range of pHs allows this strain to be used for the fermentation production of sparkling, white and red wines.

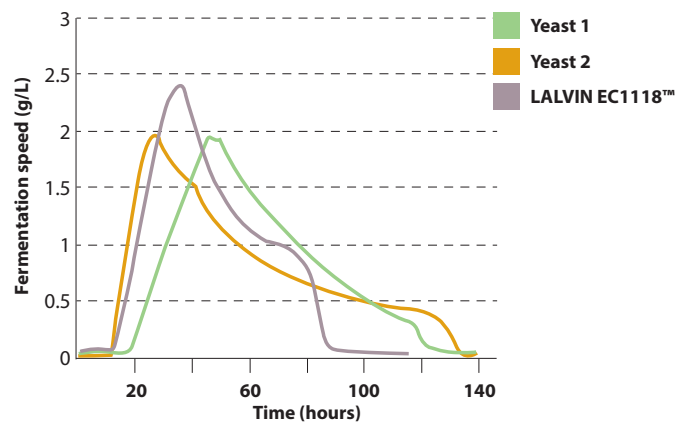


BENEFITS & RESULTS

LALVIN EC1118™ adapts well to a wide range of applications, with a low impact on the sensory profile and a fast implantation to efficiently control the indigenous microflora.



Fermentation kinetics of LALVIN EC1118™ at different temperatures in synthetic must



Comparison of fermentation kinetics between different yeasts strains at 20 °C



PROPERTIES*

- *Saccharomyces cerevisiae* GAL- (ex var. *bayanus*)
- Optimum fermentation temperature range: 10 to 30 °C
- Alcohol tolerance up to 18% v/v
- Short lag phase
- High fermentation rate
- Competitive ("Killer K2") factor active
- Low relative nutritional requirement
- Compatible with malolactic wine bacteria
- Low volatile acidity production
- Moderate SO₂ production
- Low-Moderate H₂S production
- Recommended for white, rosé and red wine production
- Highly recommended for sparkling secondary fermentation

*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

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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. February 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
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LALLEMAND OENOLOGY

Original by culture