



LALVIN M™

Saccharomyces cerevisiae

For red wines production

DESCRIPTION

LALVIN M™, commonly referred to as UCD 522, was selected by researchers at The University of California (Davis) from the yeast collection of the Pasteur Institute, Paris. LALVIN M™ is also known under strain identification M1107.



BENEFITS & RESULTS

LALVIN M™ has gained a reputation as a yeast for red wine production and is generally considered quite neutral from a sensory perspective.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimal fermentation temperature range: 15 to 30 °C
Desirable fermentation temperature: 20 to 30 °C
- Alcohol tolerance up to 14% v/v
- Short lag phase
- Moderate fermentation rate
- Competitive ("Killer K2") factor sensitive
- Low relative nutritional requirement
- Moderate SO₂ production
- Low H₂S production, under low YAN conditions

**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 STORAGE

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

Distributed by:



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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.



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