



# LALVIN W15™

*Saccharomyces cerevisiae*

For balanced and complex wines

## DESCRIPTION

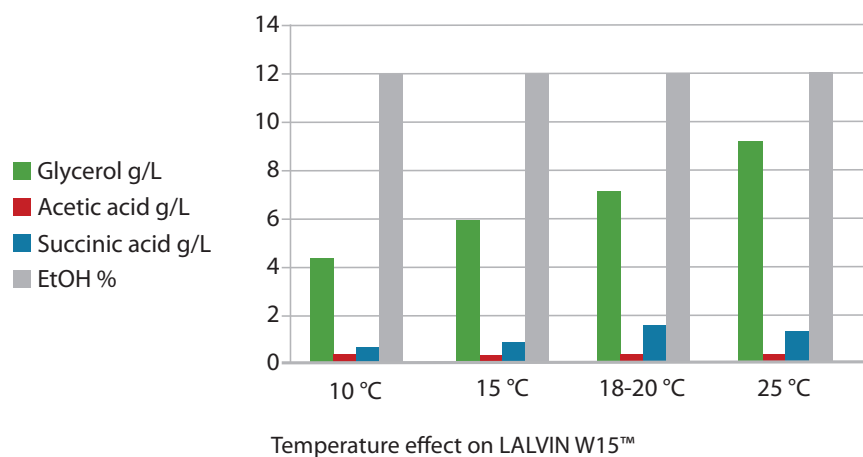
LALVIN W15™ was isolated in 1991 from a high-quality Müller Thurgau must at the Viticulture Research Station in Wädenswil, Switzerland.



## BENEFITS & RESULTS

LALVIN W15™ ferments dry whites and reds at moderate speeds. This yeast produces higher levels of glycerol and succinic acid which supports bright fruit expression and good wine structure. Very little heat is generated by LALVIN W15™ during fermentation, reducing the potential for sulfide compounds, and good osmotolerance has been noted for late harvest fruit and ice-wine fermentations.

Research Station in Wädenswil Trial



- PROPERTIES\***
- *Saccharomyces cerevisiae* var. *cerevisiae*
  - Optimum fermentation temperature range: 10 to 25 °C
  - Alcohol tolerance up to 16% v/v
  - Moderate fermentation rate
  - Competitive ("Killer K2") factor active
  - High nutritional requirement
  - Low production of sulfur compounds
  - High glycerol and succinic acid production
- \*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:



1480 Cader Lane, Suite A  
Petaluma, CA 94954  
p. 707-765-6666 | f. 707-765-66  
info@scottlab.com | scottlab.com

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  
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture