

SACCHAROMYCES CEREVISIAE
CEREVISIAE

LALVIN

FOR ULTRA PREMIUM
RED WINES

TERROIR SELECTION

RABOSO PIAVE

GRAPE VARIETY

**LALVIN
RBS
133™**



YSEO
PROCESS
Yeast Security Optimization

For more than 25 years, Lallemand has been selecting the best winemaking yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemand to develop a new production process for these natural yeasts – the YSEO® process – which optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavours. YSEO® yeasts are 100% natural and non-GMO.

ORIGIN



Lalvin RBS 133™ is the result of the selection program among more than 130 strains isolated from grape bunches Raboso of the Piave. In a program for “Valorization and characterization of autochthonous grapevine Raboso Piave”, CONSORZIO TUTELA VINI DEL PIAVE D.O.C.; Lallemand inc and UNIVERSITÀ DEGLI STUDI DI PADOVA, have collaborated to select a native strain of *Saccharomyces cerevisiae* able to enhance the quality and uniqueness of the wines from Raboso Piave grape variety.

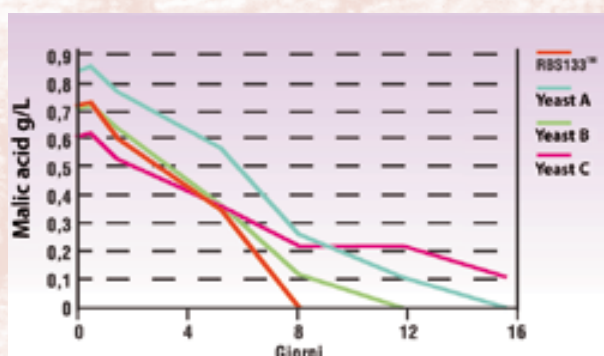
APPLICATIONS

Lalvin RBS 133™ has the ability to enhance the quality and the fruity characters of grape varieties such as Sangiovese, Montepulciano and Tanat, even in very difficult conditions of low temperature, low nutrient content, high acidity and high alcohol level.

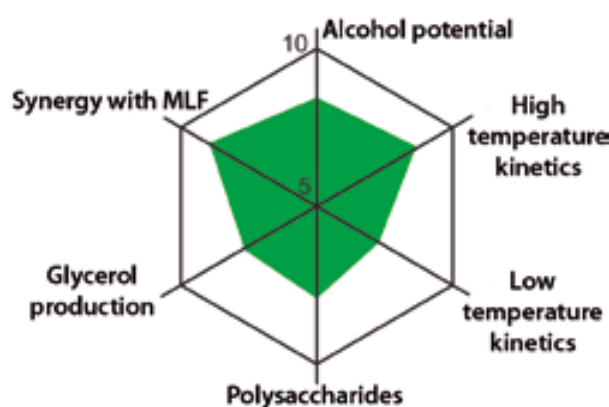
Lalvin RBS 133™ brings harmony and delicate fruity aromas such as cherry, wild blackberry, plum, ripe fruits but also floral character such as wild violet, spices, vanilla and tobacco usually looked for the production of red wines for aging.

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Short Lag phase
- Competitive factor
- Moderate fermentation kinetics
- Good tolerance to alcohol : up to 16% v/v
- Moderate nitrogen needs
- Good producer of glycerol
- Good resistance to sulphites
- Low volatile acidity production
- Optimum synergy with malolactic fermentation



Malolactic fermentation with Lalvin RBS 133™ and another yeast strain (Sangiovese 2008, ISVEA)



DOSAGE

Red, rosé and white winemaking: 25 to 40 g/hL

INSTRUCTIONS FOR USE

- 1°/ Rehydrate in 10 times its weight of water (temperature between 35 and 40°C).
- 2°/ Dissolve carefully by gentle stirring and wait for 20 minutes.
- 3°/ Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be over 10°C (if any doubt, please contact your supplier or Lallemand).
- 4°/ The total rehydration duration should never exceed 45 minutes.
- 5°/ It is essential to rehydrate the yeast in a clean container.
- 6°/ The rehydration in must is not advisable.

Distributor: _____