

LEVEL² LAKTIA™

Lachancea thermotolerans

Give back freshness to your wine

DESCRIPTION

LEVEL² LAKTIA™ is a pure culture of *Lachancea thermotolerans*, selected from nature by Lallemand Oenology for its unique properties of stable and reliable production of L-lactic acid from sugar and its great impact on sensory profile in final wines. Even though LEVEL² LAKTIA™ is able to produce ethanol and ferment up to 8 -10% v/v, a sequential inoculation with a selected *Saccharomyces cerevisiae* is needed to complete alcoholic fermentation. LEVEL² LAKTIA™ helps bring a balanced and natural acidity to wines thanks to its combined significant production of L-lactic acid and glycerol.

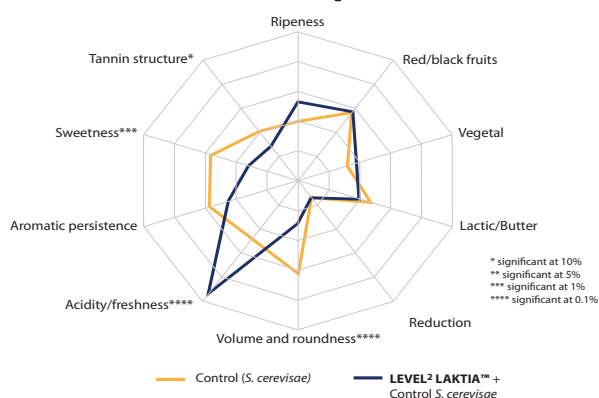
Thanks to a large and precise characterisation from our R&D and application expert team, the conditions of use for optimal performances and winemaking benefits are well known for LEVEL² LAKTIA™.



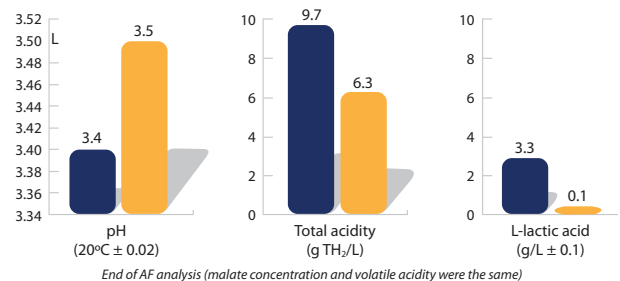
BENEFITS & RESULTS

- Increases total acidity and decreases pH
- Combined production of L-lactic acid and glycerol allows a balanced and integrated bioacidification
- Increases wine freshness and aromatic complexity
- Better SO₂ efficiency thanks to pH decrease
- Less sensitivity to winemaking conditions than other strains of *Lachancea thermotolerans* allows:
 - stable and reliable lactic acid production in various conditions
 - possible storage and transport at ambient temperature (cold conditions not required)

Merlot wine tasting (south of France)



Acidity impact (Tempranillo, Spain)



LEVEL²
RANGE

One of the objectives of our Lallemand Oenology R&D program is to explore the non-*Saccharomyces* biodiversity found in nature. Our R&D team continues to select interesting and original non-*Saccharomyces* yeast and offer them within our LEVEL² range. These non-*Saccharomyces* LEVEL² yeast provide winemakers with exciting new aromatic complexities and possibilities.

- PROPERTIES***
- Pure culture of *Lachancea thermotolerans*
 - Lag phase: Moderate
 - Fermentative capacity: up to 8 - 10% v/v
 - Optimum fermentation temperature: from 14 to 28 °C
 - High nitrogen requirements
 - Low production of volatile acidity
 - High glycerol production
 - Low sensitivity to environmental conditions: stable and reliable lactic acid production
 - Natural, not subject to labeling and cost competitive alternative to chemical acidification
- *subject to fermentation conditions*

INSTRUCTIONS FOR OENOLOGICAL USE

TO BE USED IN SEQUENTIAL INOCULATION AS FOLLOW

Red winemaking: At reception SO₂ addition should be ≤ 4 g/hL

White winemaking: Before inoculation, make sure that free SO₂ level is lower than 15 mg/L.

1st INOCULATION: LEVEL² LAKTIA™

Inoculate at 25 g/hL: rehydrate the yeast in 10 times its weight of water at 30°C/86°F. After 15 minutes, stir very gently. To help the rehydrated yeast acclimate to the cooler juice temperature and avoid cold shock, slowly combine an equal amount of juice with yeast rehydration solution (this step may need to be repeated). Total rehydration time should not exceed 45 minutes.

2nd INOCULATION: *Saccharomyces cerevisiae*

After 24 to 72 hours, proceed to the 2nd inoculation of selected *Saccharomyces cerevisiae* yeast at 25 g/hL, using GO-FERM PROTECT™ or GO-FERM PROTECT EVOLUTION™ during the rehydration following recommended protocol.

+ Note: Delayed inoculation of the *Saccharomyces cerevisiae* will lead to increased production of lactic acid by LEVEL² LAKTIA™.

Nutrition recommendations:

1. Add organic yeast nutrient just after LEVEL² LAKTIA™ inoculation.
2. Add organic or complex yeast nutrient at 1/3rd of alcoholic fermentation.

MLF management recommendations:

Prefer co-inoculation with selected wine bacteria added at the same time as *Saccharomyces cerevisiae* inoculation.

For a sequential inoculation with selected wine bacteria, if the lactate level is higher than 3 g/L, make a blend with other wines before inoculation.

For more information please, contact your Lallemand representative.

PACKAGING AND 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. January 2022.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
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