

LEVULINE®

BRG

Selected yeast by Institut Universitaire de la Vigne et du Vin (IUVV in Dijon).

Production of complex wines for ageing.

Lallemand has developed a unique yeast production process called **YSEO™** (Yeast SEcurity and Sensory Optimization). This process increases fermentation reliability and security and ensures fewer organoleptic deviations.



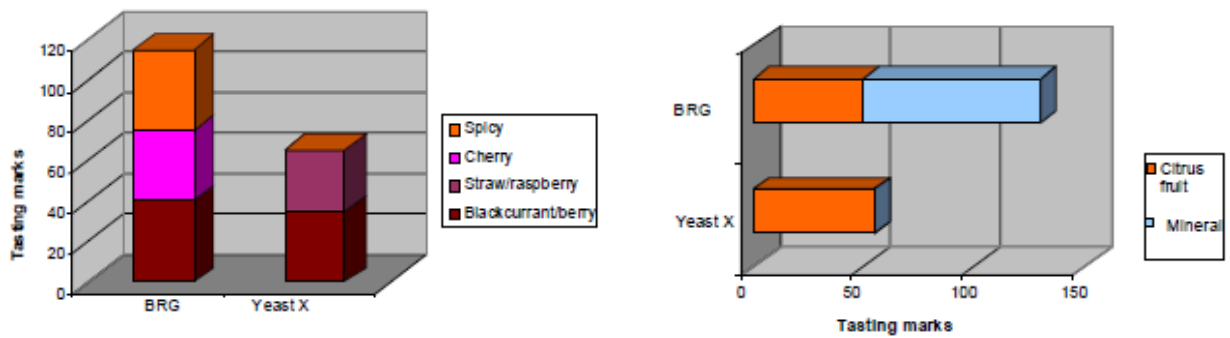
APPLICATIONS



LEVULINE BRG YSEO™ was isolated in the Burgundy terroir for its positive fermentation qualities and its ability to develop a complex organoleptic expression in quality white and red wines. It is characterized by its capacity to release mannoproteins during and after alcoholic fermentation, which increases roundness in the mouth.

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- **Killer factor:** neutral to the K2 killer protein
- **Fermentation speed:** fast
- **Lag phase:** medium
- **Alcohol resistance:** high (up to 15% vol.)
- **Fermentation temperature range:** 18 to 35°C
- **H₂S production:** low
- **Nitrogen requirements:** high for assimilable nitrogen and survival factors (sterols and fatty acids). As a preventive measure, it is strongly recommended to add a complex nutrient from the **HELPER** range at 1/3rd of the alcoholic fermentation. It might also be advisable to add the complex nutrient at the beginning the fermentation, depending on the initial levels of assimilable nitrogen and probable alcohol content
- **Volatile acidity production:** low (0.15 g/L eq H₂SO₄)
- **Release of polyphenols and mannoproteins:** significant, action on the texture and volume of the wines



Yeast comparison on Pinot noir and on Chardonnay (source BIVB)

DOSAGE AND INSTRUCTION FOR USE

Recommended dosage rate: 20 - 25 g/hL

- Rehydrate selected starter in 10 times its volume of water at 35°C to 37°C in a clean container
- Gently mix in, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C during yeasting
- Add the starter to the must using the pump-over method
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended
- For rehydration of musts with high potential alcohol levels (> 13% vol.), the use of the protector **GENESIS NATIVE™** is recommended (dosage 30 g/hL)

PACKAGING AND STORAGE



0.5 kg sachet, carton of 20 x 0.5 kg

Store in a cool, dry place for up to 4 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

A Danstar product
Distributed by:



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

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