

VITILEVURE®

ELIXIR

**Selected yeast after hybridization between two *Saccharomyces cerevisiae* strains.
Selected by the Institute for Wine Biotechnology at the University of Stellenbosch in South Africa for the production of aromatic white and rosé wines.**

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.



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APPLICATIONS



VITILEVURE ELIXIR YSEO™ is a hybrid yeast that is ideal for fermenting highly clarified juices at low fermentation temperatures to produce aromatic white and rosé wines. It is not a genetically modified yeast and is a result of a unique breeding program resulting in hybrids. **VITILEVURE ELIXIR YSEO™** show a very good implantation in highly clarified musts at low fermentation temperature (14°C).

This yeast has the ability to:

- express terpenes, norisoprenoids and thiols of aromatic grape varieties
- express fatty acid esters described as fruity and floral.

The diversity of flavors resulting from the fermentation are described as elegant with good aromatic complexity, persistence and with a good balance in the palate. Compared to other yeasts which can overproduce isoamyl acetate or ethyl acetate in neutral grapes such as Ugni Blanc or Melon de Bourgogne, **VITILEVURE ELIXIR YSEO™** expresses a wider range of more positive aromatic descriptors.

In Sauvignon Blanc, a significant production of thiols was observed, as well as in the development of rosé from Cabernet, Grenache and Syrah. Meanwhile, the presence of fatty acid esters positive on perception of "floral and fruity" aromas, providing elegance and complexity to the wines fermented with **VITILEVURE ELIXIR YSEO™**.

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MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. cerevisiae*
- **Alcohol tolerance:** high (up to 15% vol.)
- **Temperature range tolerance:** 14 to 25°C
- **Fermentation kinetics:** slow and steady
- **SO₂ production:** low
- **H₂S production:** low
- **Foam production:** low to medium depending on the type of grape
- **Production of volatile acidity:** low
- **Nitrogen needs:** medium

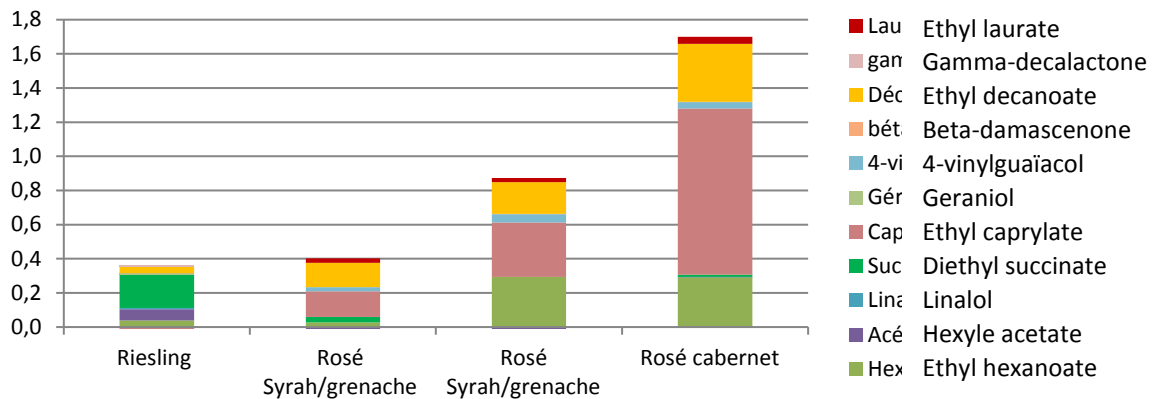


Figure: Difference obtained for VITILEVURE ELIXIR YSEO™ on concentrations of aromatic compounds (mg/L) - Comparative tasting with different reference yeasts for the production of aromatic white wines and rosé. Riesling wines and rosé wines - vintage 2010.

3 DOSAGE AND INSTRUCTION FOR USE

Recommended dosage rate: 20 g/HI

- Rehydrate the selected yeast in 10 times its volume in water at 35 - 37°C in a clean container
- Stir gently, 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
- Add the starter to the must and homogenize
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended
- We recommend the addition of GO-FERM PROTECT EVOLUTION™ or GO-FERM STEROL FLASH™ for highly clarified musts

4 PACKAGING AND STORAGE



0.5 kg bag

Store in a cool, dry place for up to 3 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

A Danstar product
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