

**Yeast selected by the Institut Français de la Vigne et du Vin (IFV).**

**For aging red wines made from Merlot and Cabernet Sauvignon.**

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.



## 1

## APPLICATIONS



**VITILEVURE MT YSEO™** enhances color and tannin extraction. It is particularly suited to make great “vins de garde” (wines with a good potential of ageing), notably with Cabernet Sauvignon and Merlot grapes variety.

**VITILEVURE MT YSEO™** enhances varietal furaneol and norisoprenoid aromas to create persistent strawberry jam notes, and fruit and floral aromas.

## 2

## MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. cerevisiae*
- **Killer character:** killer strain
- **Alcohol tolerance:** up to 15% vol.
- **Fermentation kinetics:** steady and complete
- **Glycerol production:** significant (7.6 g/L on a synthetic medium - 12% ethanol)
- **SO<sub>2</sub> production:** low
- **H<sub>2</sub>S production:** low
- **Foam production:** low
- **Volatile acidity reduction:** very low
- **Nitrogen needs:** medium

## 3

## DOSAGE AND INSTRUCTION FOR USE

Recommended dosage rate: 20 g/hL

- 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 - 20 x 0.5 kg box

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. 707-765-6674  
info@scottlab.com | scottlab.com

*The information herein is true and accurate to the best of our knowledge; however, it is for reference purposes only, without warranty of any kind, either expressed or implied. Danstar cannot be held liable for any special, incidental, or consequential damages resulting from the purchase or use of this information*

