LEVULINE®

ALS®

Natural hybrid yeast selected by the *Institut National de la Recherche Agronomique* (INRA) in Colmar.

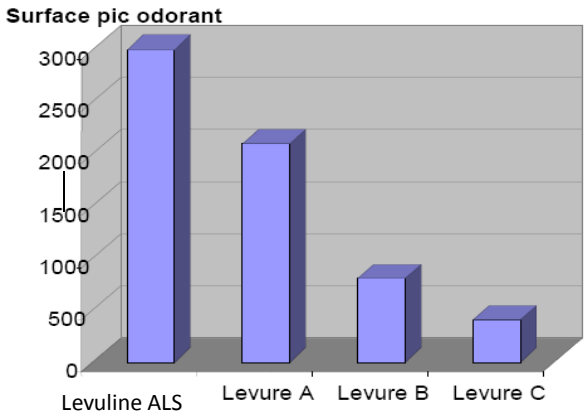
Enhancing the aromatic expression of white grape varieties.

APPLICATIONS

LEVULINE ALS was selected in Alsacian vineyards both for its fermentation qualities and its potential for revealing the aromas of certain grape varieties.

MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES

- ***Saccharomyces cerevisiae/kudriazevii.***
- **Killer (K2) factor neutral.**
- **Fermentation speed: fast.**
- **Lag phase: short (3 to 4 days maximum).**
- **Alcohol tolerance: high (up to 17%).**
- **Fermentation temperature range: 15 to 25°C.**
- **Low need for available nitrogen but important survival factor requirements (sterols and fatty acids). It is important to add nutrients from the HELPER product line one-third of the way through alcoholic fermentation.**
- **Volatile acidity production: average (approximately 0.35 g/L eq H_2SO_4). More volatile acidity may be produced during the first three days of the alcoholic fermentation if the instructions and conditions of use are not respected.**
- **A minimum of 5g/hL of sulphite is required.**
- **Sensitive to copper (> 1 mg/L).**

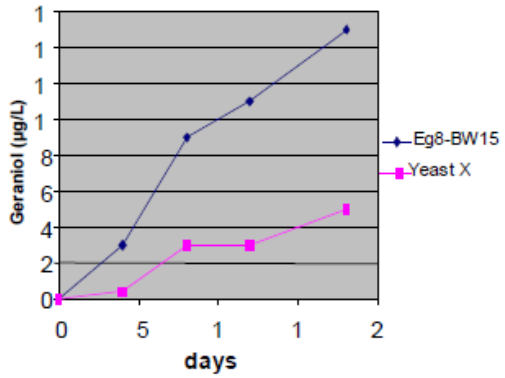


The impact of the yeast on the perceived duration of an aromatic thiol of the Sauvignon variety (Faculté d'Œnologie de Bordeaux). This thiol has a black current bud or boxwood aroma. LEVULINE ALS was compared to 3 yeast control groups.

In terms of its aroma, LEVULINE ALS is recognized for:

- Revealing terpenes (Muscat, Muscadelle, Semillon) through its ß-glycosidase activities.
- Preserving the aromatic balance with dominating geraniol (rose) and linalol (orange flower, rose) characters.
- Good expression of certain aromatic thiols (grape varieties such as Sauvignon, Riesling…)

With aromatic grape varieties, maintain a temperature of around 18°C during fermentation in order to optimize the expression of varietal aromas.



Geraniol concentration in a Sauvignon juice fermented by LEVULINE ALS and another yeast considered the reference (Faculté d'oenologie de Bordeaux).

DOSAGE

White and rosé wines 20-25 g/hL

INSTRUCTIONS FOR USE

- 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 in not recommended.
- For rehydration of musts with high potential alcohol levels (> 13% v/v), the use of the yeast-based fermentation protector, GENESIS NATIVE, is recommended (dosage 20 g/hL).

PACKAGING

0.5 kg sachet, carton of 20 x 0.5 kg.

STORAGE

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

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