

LEVULINE®

C2C®

Natural yeast selected by the Narbonne *Institut National de Recherche Agronomique* (INRA).
« Terroir yeast » for generous red wines

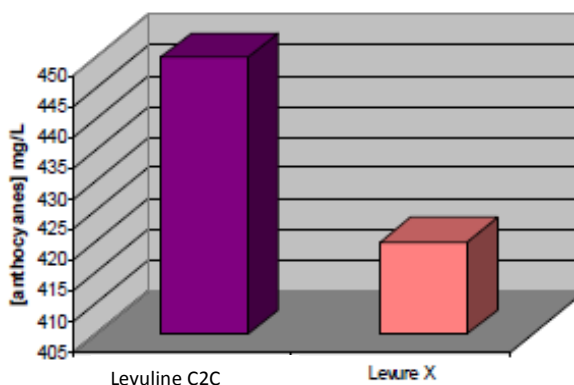
↻ APPLICATIONS ↻

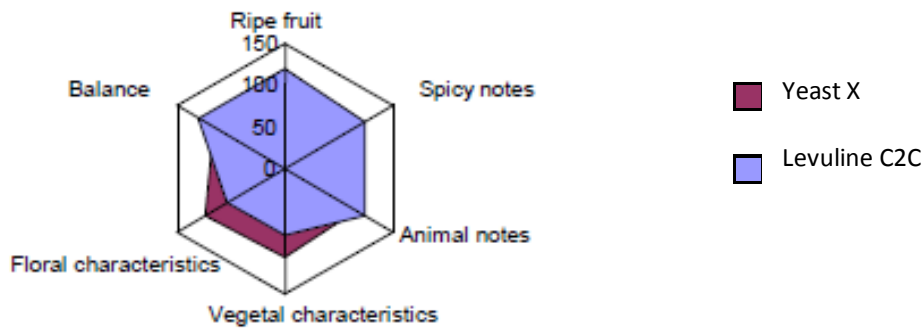
LEVULINE C2C was chosen due to its ability to consistently enhance the aromatic profile of wines as well as stabilize their color.

↻ MICROBIOLOGICAL CHARACTERISTICS AND ENOLOGICAL PROPERTIES ↻

- *Saccharomyces cerevisiae*.
- It is a killer neutral strain to the K2 killer factor.
- Fermentation speed: fast.
- Lag phase: medium.
- Alcohol resistance: high (up to 15%).
- Fermentation temperature range: from 18°C to 35°C (48°F to 88° F).
- Good implantation.
- Low nutrient demand: minimizes the risks of problem fermentation and off-odor production, such as H₂S.
- Volatile acidity production: low (approximately 0,10g/L eq H₂SO₄)
- Low SO₂ production.
- Low foam production.
- Low parietal cell wall adsorption of phenolic compounds: allowing for wines to maximize stability of color and structure.

Anthocyanin comparison in a Cabernet-Sauvignon wine using two different yeasts (Chambre d'Agriculture de Gironde).





Comparison of the aromatic profile of a Cabernet-Sauvignon using two different yeasts (Chambre d'Agriculture de Gironde).

❧ DOSAGE ❧

White wines and rosés 25 to 30 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 is 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.

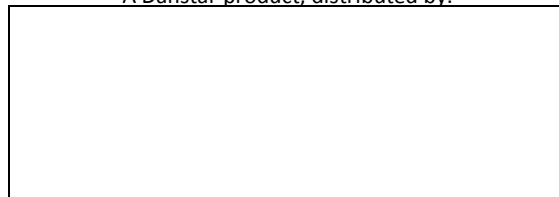
❧ STORAGE ❧

Store in a cool, dry place for up to 4 years in the original packaging.

Only use vacuum-sealed sachets.

Once opened, use quickly.

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