

LEVULINE[®]

— CHP[®] —

Natural selected yeast isolated by the CIVC.

Security of fermentation and aromatic finesse.

For the production of sparkling wines.

↻ APPLICATIONS ↻

LEVULINE CHP was selected for its strong fermentation capacity and its ability to produce quality sparkling wines. LEVULINE CHP can be used for fermentation under difficult conditions (low temperatures, highly clarified musts [turbidity levels below 80 NTU] or musts made from mould-infested harvests. It can also be used to produce very fine white wines, fermented at low temperatures (15°C to 18°C) and tends to bring out white flower or citrus flavours.

Each batch of LEVULINE CHP is controlled by the microbiology laboratory of “Pôle Technique et Environnement du CIVC”.

↻ MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ↻

- *Saccharomyces cerevisiae galactose* – (ex *bayanus*).
- Killer positive (K2 protein).
- Speed of fermentation: fast.
- Lag phase: medium.
- Alcohol resistance: high (up to 15.5 %).
- Temperature range: from 10 to 30°C.
- Production of volatile acidity: low (0.10g/L eq H₂SO₄).
- Low production of SO₂.
- Low foam formation.
- Low needs for survival factors (sterols, fatty acids) and for available nitrogen, allowing for an efficient fermentation even in low turbidity situations, without the production of volatile acids. However, it is important to check the assimilable nitrogen levels of the musts and to adjust them accordingly by adding complex nutrients from the HELPER product line one-third of the way through alcoholic fermentation.
- When bottling sparkling wines, it is recommended to use diammonium phosphate (specific activator - contact your consulting oenologist) as your source of inorganic nitrogen.



❧ 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 is not recommended.



❧ PACKAGING ❧

0.5 kg sachet, carton of 20 x 0.5 kg.

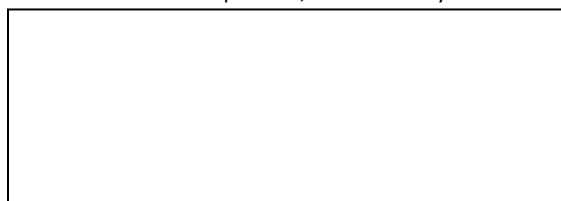
❧ STORAGE ❧

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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