

LEVULINE®

NOV'ELINE®

Selected natural yeast.

For the production of young and expressive red wines.

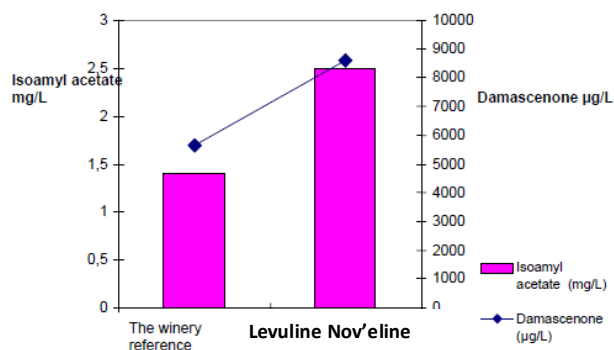


↻ APPLICATIONS ↻

Selected in the Rhône Valley for its very good fermentation capacity, LEVULINE NOV'ELINE produces wines that stand out with their bold profile and amylic, fruity notes.

↻ MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ↻

- *Saccharomyces cerevisiae*.
- Killer positive.
- Fermentation speed: fast.
- Lag phase: short.
- Alcohol resistance: high (up to 15%).
- Fermentation temperature range: 15 to 30°C.
- There is a high nutritional requirement for assimilable nitrogen and survival factors (sterols and fatty acids). As a preventive measure, it is strongly recommended to add a complex nutrient from the HELPER product line one-third of the way through alcoholic fermentation. It might also be advisable to add the complex nutrient at the beginning of must fermentation, depending on the initial levels of assimilable nitrogen and probable alcohol content.
- Production of volatile acids: low to medium.
- Production of SO₂: low.
- Low foam formation
- Produces wines with bold and clean aroma profiles, with fruity and amylic notes. LEVULINE NOV'ELINE is very well suited to producing young wines, both smooth and expressive.



Fruity and amylic wines: A large scale trial was done during the vintage 2005 in Burgundy. The wine fermented with LEVULINE NOV'ELINE was considered more aromatic than the reference, with an aromatic profile of amylic notes combined with a strong exotic fruit and roses (damascenone).

❧ DOSAGE ❧

Red wines 25 - 30g/100L.

❧ 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).



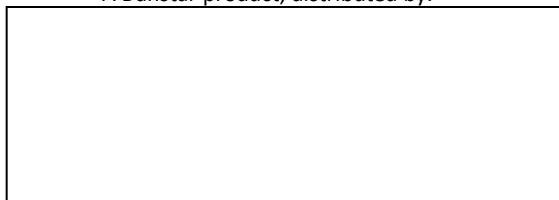
❧ PACKAGING ❧

0.5 kg sachet, carton of 20 x 0.5 kg.

❧ STORAGE ❧

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

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