

# LEVULINE®



Selected natural yeast

For revealing varietal thiols



The ever-more challenging conditions of fermentation have propelled Lallemant to develop a new production process for natural yeasts – the YSEO® process. This process optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavours.

## ↻ APPLICATIONS ↻

LEVULINE T YSEO is recommended for making white and rosé wines from vine varieties containing thiol-type aromatic precursors. It reveals to perfection the aromatic potential of these vine varieties and enables intense, fruity wines to be obtained.

## ↻ MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ↻

- Species: *Saccharomyces cerevisiae*, var *cerevisiae*
- Killer character: killer
- Resistance to alcohol: up to 15%
- Fermentation kinetics: fast (short lag phase)
- Fermentation temperature: 15 to 18°C
- Volatile acidity production: low
- SO<sub>2</sub> production: average
- Nitrogen requirements: low
- Glycerol production: moderate
- Revelation of varietal thiols, particularly 4MMP, 3MH and 3MHA

## ❧ DOSAGE ❧

Recommended dosage rate: 20 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.

A Danstar product, distributed by:



### OENOFRANCE

79 avenue A.A. Thévenet

BP 1031 – Magenta

51319 Epernay Cedex – France

Tel: 33 (0)3 26 51 29 30/ Fax: 33 (0)3 26 51 87 60

[www.oenofrance.com](http://www.oenofrance.com)

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