



# VITILEVURE® 58W3®

YSEO®

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

For aromatic white wine elaboration.



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---

VITILEVURE 58W3 YSEO is particularly suitable for aromatic white wine elaboration, especially Gewurztraminer or Pinot Gris.

On a sensory level, VITILEVURE 58W3 YSEO imparts intensity and aromatic complexity (fruity/floral and smoky/spicy) that could be desirable in white or rosé wines from other varieties.

## ---MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES---

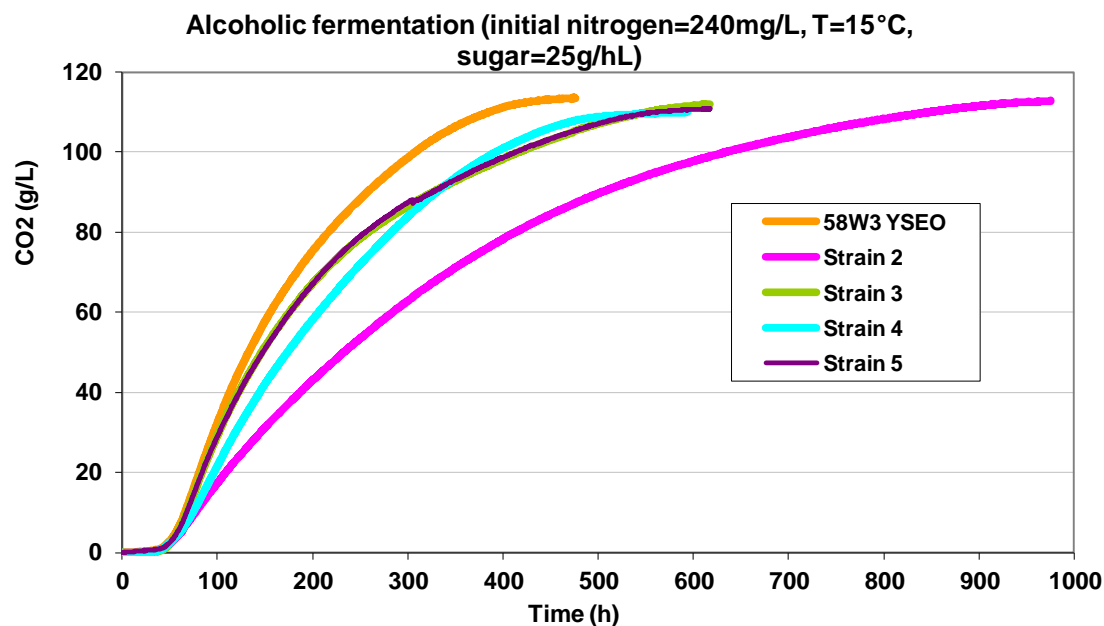
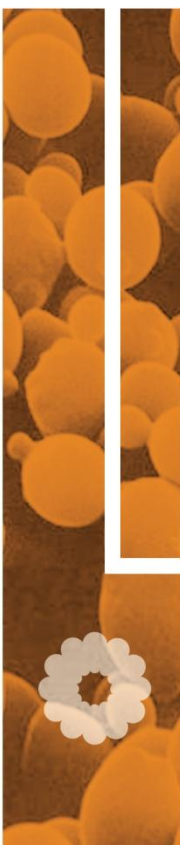
- Species : *Saccharomyces cerevisiae*.
- Killer character : neutral.
- Alcohol resistance: good (up to 13% Vol.).
- Fermentation kinetics : regular.
- SO<sub>2</sub> production: very low.
- H<sub>2</sub>S production: low.
- Foam production: low.
- Production of volatile acidity: medium, around 0.3 g/L (H<sub>2</sub>SO<sub>4</sub>) in Alsatian musts.
- Nitrogen needs: medium. In high potential alcohol juices (> 13% alcohol vol.) oxygen and nutrient ACTIFERM 1-2 addition is recommended.



58W3<sup>®</sup>

LEVURE<sup>®</sup>

VIT



### --- DOSAGE ---

Recommended dosage rate: 20 g/hL

### --- INSTRUCTIONS FOR USE ---

- Rehydrate the selected yeast in 10 times its volume in water at 35-37°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.
- We recommend the addition of **PREFERM** to treat highly clarified musts.

### --- PACKAGING ---

0.5 kg bag - 20 x 0.5 kg box.

### --- 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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