

# VITILEVURE® ALBAFLOR®

YSEO®

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

For production of aromatic white wines.



The ever-more challenging conditions of fermentation have propelled Lallemend 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 ALBAFLOR YSEO is particularly suited for dry white wines, specifically those which are ready to drink.

VITILEVURE ALBAFLOR YSEO confers very pleasant floral aromas (white flowers) and citrus aromas and a good gustatory balance.

VITILEVURE ALBAFLOR YSEO is particularly adapted to enhance neutral grape varieties.

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

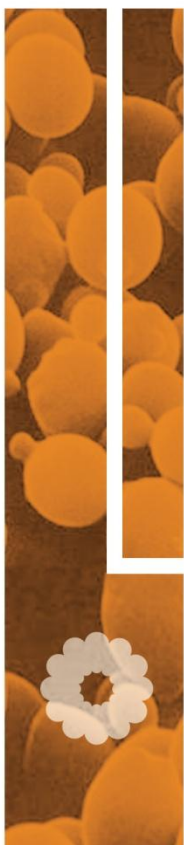
- **Species:** *Saccharomyces cerevisiae cerevisiae*.
- **Killer character:** sensitive to K2 toxins. However, this sensitivity is inconsequential because VITILEVURE ALBAFLOR YSEO is used with white musts, which are generally quite free of killer indigenous yeasts (pre-fermentation treatments).
- **Alcohol tolerance:** good, If musts have a potential alcohol superior to 13%, it is recommended to maintain the temperature between 18 and 20°C and to add ACTIFERM 1-2 and oxygen at optimum times.
- **Fermentation kinetics:** regular, particularly at low temperature.
- **SO<sub>2</sub> production :** very low.
- **H<sub>2</sub>S production:** low.
- **Foam production:** low.
- **Glycerol production:** medium to high.
- **Production volatile acidity:** low.
- **Flocculation and sedimentation:** rapid towards the end of the fermentation.
- **Nitrogen needs: medium.** In high potential alcohol juices (> 13% alcohol vol.) oxygen and nutrient ACTIFERM 1-2 addition is recommended.



ALBAFLOR®

LEVURE®

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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