



VITILEVURE®

GY™
YSEO®

Natural yeast selected by Sicarex Beaujolais for fruity, supple wines.



The ever-more challenging conditions of fermentation have propelled Lallemand 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---

Selected in Beaujolais, VITILEVURE GY YSEO, gives wines with very intense fruity and varied aromas, remarkable for their balance and soft taste.

Particularly suited to wines made with Gamay and Pinot noir varietals that are intended for rapid consumption, such as nouveau wines.

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

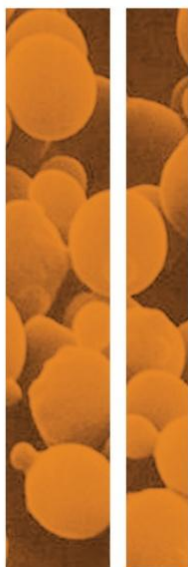
- **Species:** *Saccharomyces cerevisiae* (var *cerevisiae*).
- **Killer character:** killerstrain.
- **Alcohol tolerance:** up to 15% alcohol vol.
- **Temperature fermentation range :** 15 to 32°C.
- **Fermentation kinetics:** regular and complete.
- **SO₂ production:** low, 15 mg/L in synthetic medium.
- **H₂S production:** none.
- **Foam production:** low.
- **Production of acetaldehyde :** medium, 40 mg/L in synthetic medium.
- **Production of volatile acidity:** low, 0,2 g H₂SO₄/L in synthetic medium.
- **Production of glycerol:** medium, 4,7g/L in synthetic medium.
- **Good compatibility with malolactic fermentation.**
- **Nitrogen needs:** low.



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--- 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.

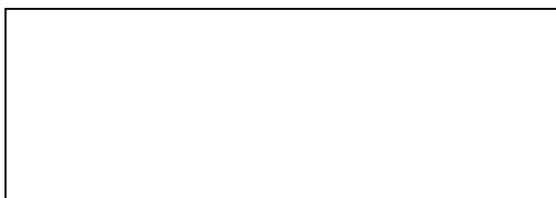
--- STORAGE ---

Store in a cool, dry place for up to 4 years in the original packaging.

Only use vacuum-sealed sachets.

Once opened, use quickly.

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