

VITILEVURE® LB BLANC®

Natural selected yeast.

For aromatic white wine in totally safe conditions.

--- APPLICATIONS ---



VITILEVURE LB BLANC is especially recommended for the elaboration of aromatic white wine to be marketed rapidly. Indeed, even on relatively neutral varieties, it has the property to reveal fruity aromas, while giving roundness in mouth..

Moreover, VITILEVURE LB BLANC has a very good fermentation behaviour, even on must rich in sugar, which favours a rapid vinification in completely safe conditions

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

- Species : *Saccharomyces cerevisiae*.
- Killer character: killer yeast. Therefore, it has a very good implantation during inoculation.
- Alcohol tolerance: up to 14% alcohol vol.
- Fermentation temperature: 15°C to 32°C (growing from 5°C to 44°C).
- Fermentation kinetics: rapid.
- SO₂ production: quite low, 15 mg/L on synthetic medium.
- H₂S production: none.
- Foam production : low
- Volatile acidity production: low.
- Glycerol production: medium, 6 g/L in synthetic medium.
- Needs in nutritious elements: high. In high potential alcohol juices (> 13% alcohol vol.) oxygen and nutrient ACTIFERM 1-2 addition is recommended.



--- 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.

A Danstar product. distributed by:



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