

Yeast selected in collaboration with the *Consejo Superior de Investigaciones Científicas* (Spain) for its production of fermentation aromas and polysaccharides that increase colour stability and wine quality.



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 AZUR YSEO has been selected on organically grown grapes in a hot, sunny region of Spain. The vines in this region are not irrigated, which leads to extreme vinification conditions (high potential alcoholic strength and a high temperature).

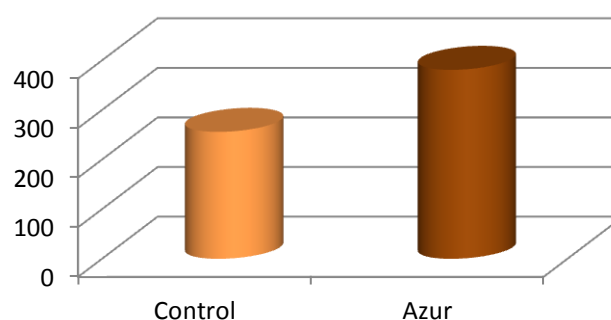
VITILEVURE AZUR YSEO has been chosen from around a hundred isolates for its fermentation capacities that are well-adapted to the production of fermentation aromas and polysaccharides.

Trials carried out on Malbec (Mendoza, Argentina) reveal rounded, powerful and well-balanced wines, with complex fruity aromas.

Its high enzyme activity and the polysaccharides it releases give it good capacities for colour stabilisation.

Comparative trials carried out in the cellar on a reference yeast and VITILEVURE AZUR YSEO for polysaccharide production (Merlot grape variety):

**Total polysaccharides (mg/l)**



## --- MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES ---

- Species: *Saccharomyces cerevisiae* var *cerevisiae*
- Resistance to alcohol: extremely high, up to 17%
- Killer factor
- Volatile acidity production: low
- SO<sub>2</sub> production: low
- Nitrogen requirements: low
- Acetaldehyde production: below 30 mg/L
- Colloidal effects:
  - Polysaccharide production
  - Pectinase activity (colour extraction)

## --- 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.

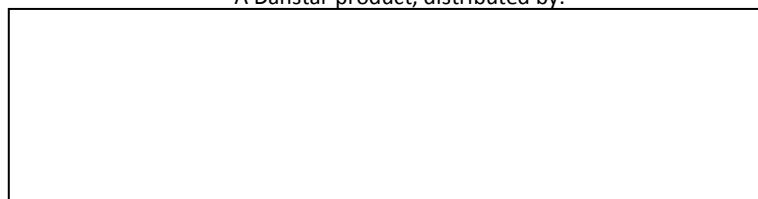
## --- STORAGE ---

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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