

**Yeast selected for its high potential for revealing thiols**

**Intensity and aromatic freshness in white and rosé 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.

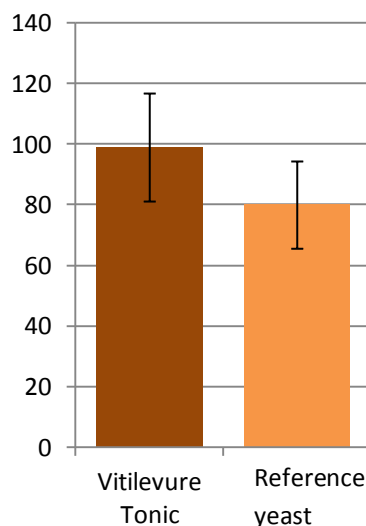
## --- APPLICATIONS ---



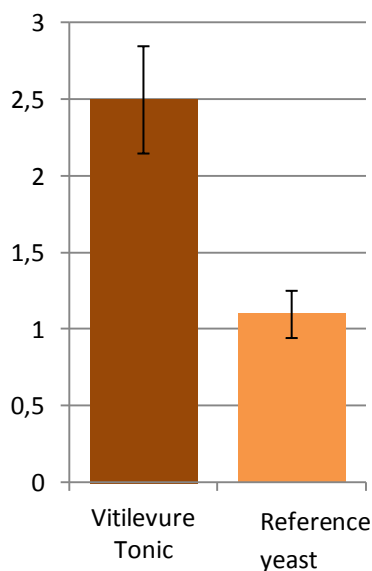
VITILEVURE TONIC YSEO has been selected for its capacities for revealing thiol and terpene-type varietal aromas, derived from precursors initially present in the grapes. VITILEVURE TONIC YSEO is particularly well-adapted for producing aromatic white or rosé wines as it enhances apricot, citrus fruit, pineapple and passion fruit aromas while retaining the wine's aromatic freshness.

Trials comparing VITILEVURE TONIC YSEO with a reference yeast confirm the high potential of this yeast for easily revealing the three most sought-after thiols, thus ensuring good aromatic complexity and intensity.

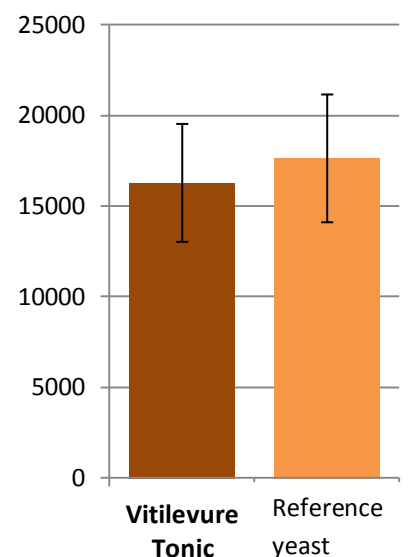
**A-3MH (ng/L) content  
(notes of exotic fruit)**



**4MMP (ng/L) content  
(notes of boxwood)**



**3MH (ng/L) content  
(notes of citrus fruit)**





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

- Species: *Saccharomyces cerevisiae*, var *cerevisiae*
- Killer character: killer
- Resistance to alcohol: up to 15%
- Fermentation kinetics: fast (short lag phase)
- Fermentation temperature: 15 to 18°C
- Volatile acidity production: low
- SO<sub>2</sub> production: average
- Nitrogen requirements: low
- Glycerol production: moderate

## --- 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.

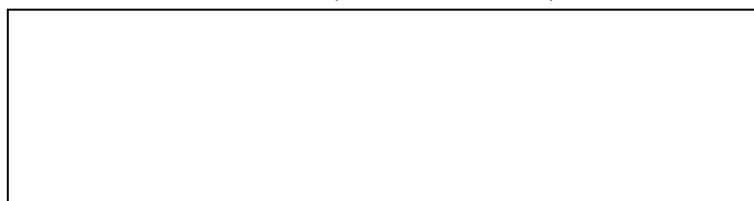
## --- STORAGE ---

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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