

VITILEVURE®

3001

Selected yeast to elaborate high quality, complex, intense and harmonious red wines, particularly suited to cold soak.

Lallemand has developed a unique yeast production process called **YSEO™** (Yeast Security and Sensory Optimization). This process increases fermentation reliability and security and ensures fewer organoleptic deviations.



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APPLICATIONS

VITILEVURE 3001 YSEO™ is particularly suited for the elaboration of intense, complex and harmonious red wines. It efficiently contributes to the extraction of soft tannins, intense mouthfeel, while preserving freshness and fruitiness.

VITILEVURE 3001 YSEO™ has all the characteristics needed to perfectly adapt to the cold soak, which is frequently used in Burgundy to elaborate intense red wines with ageing potential.

VITILEVURE 3001 YSEO™ has the potential and qualities required to elaborate premium wines made with other varietal grapes.

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MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae* var. *cerevisiae*
- **Killer character:** killer strain
- **Alcohol tolerance:** up to 15% vol.
- **Fermentation kinetics:** regular, complete fermentation that starts quickly
- **Fermentation temperature:** 10 to 32°C
- **Volatile acidity production:** low
- **SO₂ tolerance:** high
- **Nitrogen requirement:** high. In high potential alcohol juices (> 13% vol.) oxygen and nutrient **ACTIFERM** 1-2 addition is recommended

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DOSAGE AND INSTRUCTION FOR USE

Recommended dosage rate: 20 g/hL

- Rehydrate the selected yeast in 10 times its volume in water at 35 - 37°C in a clean container
- Stir gently, 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
- Add the starter to the must and homogenize
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended
We recommend the addition of **PREFERM** for highly clarified musts

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PACKAGING AND STORAGE



0.5 kg bag - 20 x 0.5 kg box

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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