

VITILEVURE®

58W3

Selected yeast by the Institut National de Recherche Agronomique (INRA) in Colmar.

For the elaboration of aromatic white wines.

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.



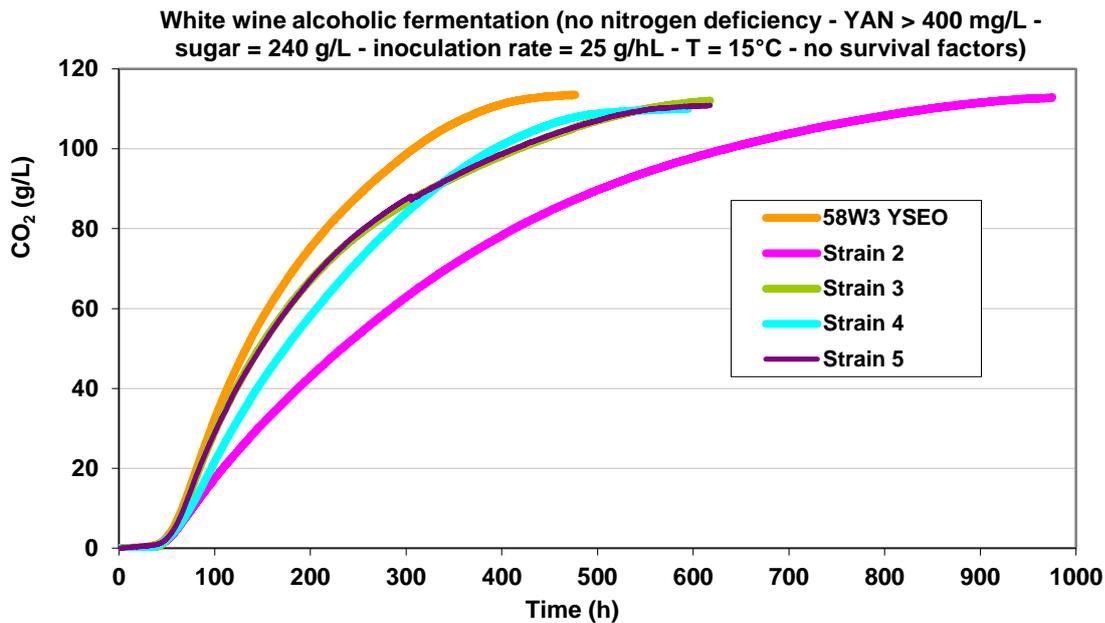
1 APPLICATIONS

VITILEVURE 58W3 YSEO™ is particularly suitable for the elaboration of aromatic white wines, especially Gewurztraminer or Pinot Gris.

On a sensory level, **VITILEVURE 58W3 YSEO™** imparts intensity and aromatic complexity (fruity/floral and smoky/spicy) that could be desirable in white or rosé wines.

2 MICROBIOLOGICAL AND OENOLOGICAL

- **Species:** *Saccharomyces cerevisiae*
- **Killer character:** neutral
- **Alcohol tolerance:** good (up to 13% vol.)
- **Fermentation kinetics:** regular
- **SO₂ production:** low
- **H₂S production:** low
- **Foam production:** low
- **Production of acidity volatile:** medium, around de 0.3 g/L (H₂SO₄) in Alsatian musts
- **Nitrogen requirement:** medium. In high potential alcohol juices (> 13 %vol.) oxygen and nutrient **ACTIFERM 1-2** addition is recommended



3 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

4 PACKAGING AND STORAGE



0.5 kg bag - 20 x 0.5 kg box

Store in a cool, dry place for up to 3 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

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