

Yeast selected by the Institut National de Recherche Agronomique (INRA) in Narbonne.

For 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.



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APPLICATIONS



VITILEVURE ALBAFLOR YSEO™ is particularly suited for dry white wines. It confers very pleasant floral aromas (white flowers) and citrus aromas.

VITILEVURE ALBAFLOR YSEO™ also brings a good balance.

VITILEVURE ALBAFLOR YSEO™ is particularly adapted to enhance neutral grape varieties.

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MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. cerevisiae*
- **Killer character:** sensitive to K2 toxins. However, this sensitivity is inconsequential because VITILEVURE ALBAFLOR YSEO™ is used for white musts, which are generally quite free of killer indigenous yeasts (pre-fermentation treatments)
- **Alcohol tolerance:** good; if musts have a potential alcohol superior to 13% vol., it is recommended to maintain the temperature between 18 and 20°C, to add PREFERM in rehydration and to add oxygen at optimum times
- **Fermentation kinetics:** regular, particularly at low temperature
- **SO₂ production:** low
- **H₂S production:** low
- **Foam production:** low
- **Glycerol production:** medium to high
- **Production of volatile acidity:** low
- **Nitrogen needs:** medium. In high potential alcohol musts (> 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 3 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

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