

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

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 AZUR YSEO™ has been selected on organic grapes in a hot and sunny region of Spain. The vines in this region are not irrigated, which leads to extreme winemaking conditions (high potential alcohol and a high temperature).

VITILEVURE AZUR YSEO™ has been chosen from around a hundred isolates for its fermentation capacities that are suitable to the production of fermentative 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 shows a higher production of polysaccharide for **VITILEVURE AZUR YSEO™** in comparison with a reference yeast (figure 2).

Argentina, Malbec Premium 2014 Analysis end of alcoholic fermentation			
	VITILEVURE® AZUR YSEO™	Saccharomyces cerevisiae Bayanus	Spontaneous fermentation
Alcohol	17.53 % vol.	17.18 % vol.	13.78 % vol.
Glucose + Fructose	0 g/L	3.4 g/L	59.2 g/L
Totale acidity	6.98 g/L	6.69 g/L	5.72 g/L
pH	3.62 g/L	3.7 g/L	3.77 g/L

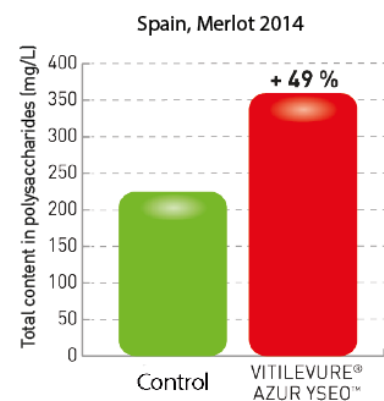


Figure 1 – Trial comparing **VITILEVURE AZUR YSEO™**, a yeast renowned for its robustness and a spontaneous fermentation on the same must. Fermentation in barrel without any addition of nutriment

Figure 2 – Trial comparing **VITILEVURE AZUR YSEO™** with a reference yeast

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MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. cerevisiae*
- **Resistance to alcohol:** extremely high, up to 17% vol.
- **Killer factor**
- **Volatile acidity production:** low
- **SO₂ production:** low
- **Nitrogen requirements:** low
- **Acetaldehyde production:** below 30 mg/L
- **Colloidal effects:**
 - Polysaccharide production
 - Pectinase activity (colour extraction)

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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** to treat 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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