VIT LEVURE[®] B+C

Combination of two selected yeasts to secure the alcoholic fermentation.

Suitable for spirits base wines (Cognac, etc.).



VITILEVURE® B+C uses the synergy between two *Saccharomyces cerevisiae* yeast (different species) to extract colour and tannins.

Sensory profile: VITILEVURE® B+C enhances the wine's varietal aroma, while respecting its typicity.

² MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species**: mix of two trains, *Saccharomyces cerevisiae var. bayanus* and *Saccharomyces cerevisiae var. cerevisiae*
- Alcohol tolerance: very good (up to > 17% vol.)
- **Fermentation kinetics**: the synergy between the two strains and the dynamics of their respective populations ensure complete fermentation with a short lag phase
- SO₂ production: low
- Production of volatile acidity: low (< 0.15 g/L H₂SO₄)
- H₂S production: low
- Foam production: generally low
- Nitrogen needs: medium. In high potential alcohol musts (> 13% vol.) oxygen and nutrient ACTIFERM 1-2 addition is recommended
- Glyrerol production: high



Glycerol production (g/L)

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** to treat 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 4 years in the original packaging. Only use vacuum-sealed sachets. Once opened, use quickly.

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