VITILEVURE® CHARDONNAY

Selected yeast for Premium Chardonnay.

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 CHARDONNAY YSEO™, due to its ability to produce a wide variety of varietal aromas characteristic of Chardonnay (honey, acacia), is used to produce Chardonnay wines with complex and delicate aromas.

VITILEVURE CHARDONNAY YSEO™ is recommended for Premium Chardonnay.

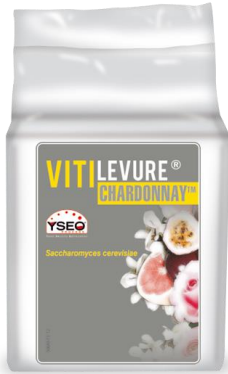## 2 MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species**: *Saccharomyces cerevisiae var. bayanus*
- **Killer character**: killer strain, ensuring a good implantation
- **Alcohol tolerance**: up to 13.5% vol.
- **Fermentation kinetics**: regular
- **SO$_2$ production**: low
- **H$_2$S production**: low
- **Foam production**: moderate
- **Production of volatile acidity**: very low
- **Nitrogen needs**: 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 using and homogenizate
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended

4 CONDITIONNEMENT ET CONDITIONS DE CONSERVATION

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.

A Danstar product
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