VIT LEVURE® GRENACHE

Yeast selected by Inter Rhône, particularly suitable for Grenache variety.



VITILEVURE® GRENACHE has been selected for its capacity to enhance varietal aromas characteristic of Grenache.

VITILEVURE® GRENACHE produces more complex wines, bringing spicy, floral (iris), cooked fruit aromas and ginger notes.

Its organoleptic properties, associated with its effective fermentation potential and its capacities to produce wines with intense colour, are particularly suited to Côtes-du-Rhône red and rosé wines (mostly made with the Grenache grape variety).

2 MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- Species: Saccharomyces cerevisiae var. cerevisiae
- Killer factor: neutral. Implants well during inoculation (100% success rate in implementation controls)
- Alcohol tolerance: up to 16% vol.
- Fermentation kinetics: regular and complete
- SO₂ production: low
- H₂S production: low
- Foam production: low
- Production of volatile acidity: low, from 0.1 g/L to 0.2 g/L (H₂SO₄) on Grenache
- Nitrogen needs: medium. In high potential alcohol juices (> 13% vol.) oxygen and nutrient ACTIFERM 1-2 addition is recommended
- Malolactic fermentation compatibility: good

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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