

VITILEVURE® LB BLANC

Selected yeast for aromatic white wine. To secure the alcoholic fermentation.

1 APPLICATIONS

VITILEVURE® LB BLANC is especially recommended for the elaboration of aromatic white wines to be marketed rapidly. Indeed, even on relatively neutral varieties, **VITILEVURE® LB BLANC** has the property to reveal fruity aromas, while giving roundness in mouth.

Moreover, **VITILEVURE® LB BLANC** has a very good fermentation behavior, even on must rich in sugar, which favors a rapid fermentation.

2 MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. cerevisiae*
- **Killer character:** killer yeast, ensuring a good implantation
- **Alcohol tolerance:** up to 14% vol.
- **Fermentation temperature :** 15 to 32°C
- **Fermentation kinetics:** rapid
- **SO₂ production:** quite low, 15 mg/L on synthetic medium
- **H₂S production:** low
- **Foam production:** low
- **Volatile acidity production:** low
- **Glycerol production:** medium, 6 g/L in synthetic medium
- **Nitrogen needs:** high. 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 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 3 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

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