

Selected yeast for the production of fruity and round rosé wines made to market rapidly.

1 APPLICATIONS

Selected in the Maine & Loire region (France) for its capacity to produce amylic aromas. **VITILEVURE® LB ROSE** also brings roundness thanks to its high glycerol production. **VITILEVURE® LB ROSE** is particularly suitable for fruity and round rosé wines.

2 MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. cerevisiae*
- **Killer character:** neutral strain
- **Alcohol tolerance:** up to 14% vol.
- **Fermentation temperature:** 15 to 32°C
- **Fermentation kinetics:** rapid
- **SO₂ production:** low, 15 mg/L in synthetic medium
- **H₂S production:** low
- **Foam production:** low
- **Volatile acidity production:** low
- **Glycerol production:** high, 8 g/L in synthetic medium
- **Nitrogen needs:** low

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 4 years in the original packaging.

Only use vacuum-sealed sachets.

Once opened, use quickly.

A Danstar product

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