

# VITILEVURE® LB ROUGE

**Selected yeast for fruity and round red wines.**

**For the alcoholic fermentation of must from thermovinification.**

## 1 APPLICATIONS ●

VITILEVURE® LB ROUGE has the characteristic to intensify the aromatic and gustative potential of the wine (red berries and freshness), as well as providing complexity and persistence.

Through a gentle extraction of phenolic compounds that confer a round tannic richness on wine, VITILEVURE® LB ROUGE allows to obtain wines that, preferably, will be drunk quickly.

## 2 MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. cerevisiae*
- **Alcohol tolerance:** up to 14% vol.
- **Fermentation temperature :** 15 to 32°C
- **Fermentation kinetics:** rapid
- **SO<sub>2</sub> production:** low, 10 mg/L in synthetic medium
- **H<sub>2</sub>S production:** low
- **Foam production:** low
- **Volatile acidity production:** low
- **Glycerol production:** high, 7 g/L in synthetic medium
- **Nitrogen needs:** medium. In high potential alcohol juices (> 13% vol.) oxygen and nutrient ACTIFERM 1-2 addition is recommended

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## 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 homogenise
- 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.

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