

# VITILEVURE®

# SYRAH

Yeast selected by the oenology laboratories at the **Chambre d'Agriculture de la Drôme** and the **Université du Vin de Suze la Rousse**.

For the production of red, fruity rosé, and varietal wines, notably made from Syrah.

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.



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## APPLICATIONS

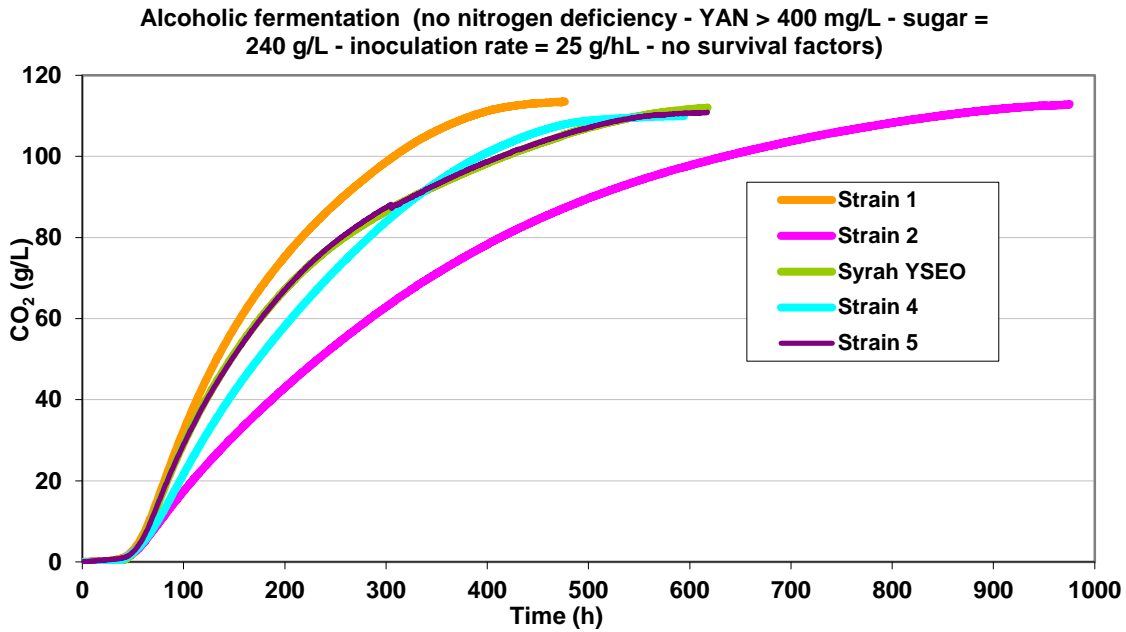
**VITILEVURE SYRAH YSEO™** has been selected from the best Syrah regions of the Rhône Valley. It expresses all the aromatic potentials of this variety, in the different types of regions. **VITILEVURE SYRAH YSEO™** is characterized by its capacity to preserve the acidity and to enhance the color intensity.

Due to its ability to enhance norisoprenoid varietal aromas, **VITILEVURE SYRAH YSEO™** is used to produce rosé wines from different varietals with persistent red fruit aromas.

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## MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. cerevisiae*
- **Killer character:** neutral. Implants well during inoculation and is not hindered by possible indigenous killer yeasts
- **Alcohol tolerance:** up to 16% vol., however, for musts with an alcohol potential over 14.5%, it is recommended to maintain the temperature at 18 - 20°C, to add **PREFERM** in the rehydration and to add oxygen at the right times
- **Fermentation temperature:** 15 to 32°C
- **Fermentation kinetics:** regular et complete
- **SO<sub>2</sub> production:** very low
- **H<sub>2</sub>S production:** very low
- **Foam production:** low
- **Production of volatile acidity:** low, 0.1 g/L to 0.15 g/L (H<sub>2</sub>SO<sub>4</sub>)
- **Nitrogen needs:** low
- **Glycerol production:** high, 7 g/L in synthetic medium, around 9 g/L on Syrah must
- **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 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

### 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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