

VITILEVURE[®] TONIC

Yeast selected for its high potential to reveal thiols, especially 4MMP.

Intensity and aromatic freshness in white and rosé wines.

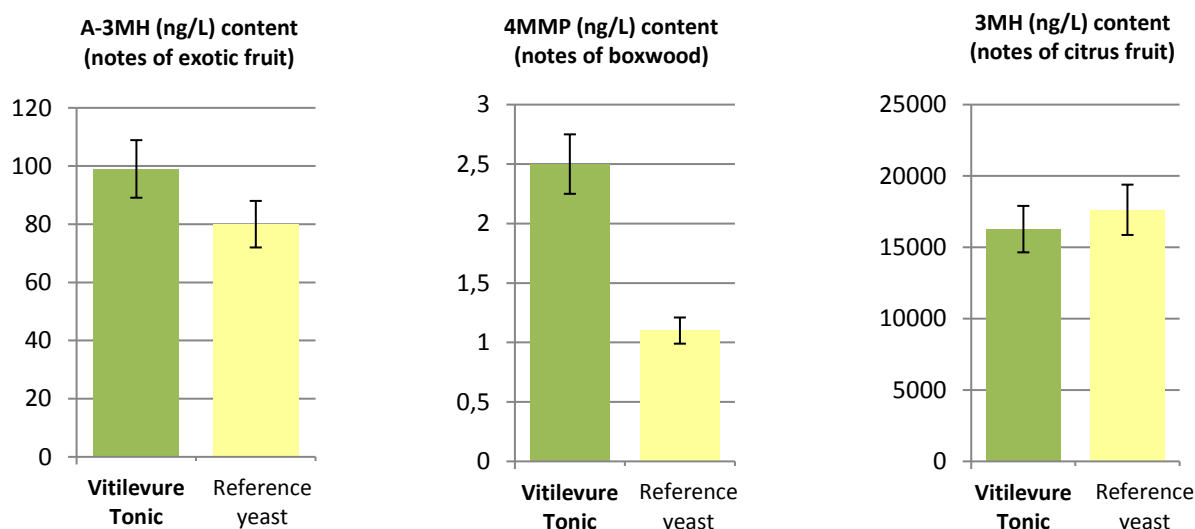
Lallemand has developed a unique yeast production process called YSEO™ (Yeast SEcurity and Sensory Optimization). This process increases fermentation reliability and security and ensures fewer organoleptic deviations.



1 APPLICATIONS

VITILEVURE TONIC YSEO™ has been selected for its capacities to reveal thiols and terpenes-type varietal aromas, derived from precursors initially present in the grapes. VITILEVURE TONIC YSEO™ is particularly suitable for producing aromatic white or rosé wines as it enhances apricot, citrus fruit, pineapple and passion fruit aromas while retaining the wine's aromatic freshness.

Trials comparing VITILEVURE TONIC YSEO™ with a reference yeast confirm the high potential of this yeast for easily revealing the three most sought-after thiols, thus ensuring good aromatic complexity and intensity.



2 MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. cerevisiae*
- **Killer character:** killer
- **Alcohol tolerance:** up to 15% vol.
- **Fermentation kinetics:** fast (short lag phase)
- **Fermentation temperature:** 15 to 18°C
- **Production of volatile acidity:** low
- **SO₂ production:** average
- **Nitrogen requirement:** low
- **Glycerol production:** moderate

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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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