SACCHAROMYCES CEREVISIAE
CEREVISIAE

LALVIN

EXCELLENT ALCOHOL TOLERANCE

TERROIR SELECTION

Vignoble

CÔTES DU RHÔNE MÉRIDIONALES

LALVIN RHÔNE 2226®

YSEO® PROCESS
Yeast Security Optimization

For more than 25 years, Lallemand has been selecting the best winemaking yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemand to develop a new production process for these natural yeasts – the YSEO® process – which optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavours. YSEO® yeasts are 100% natural and non-GMO.

Applications

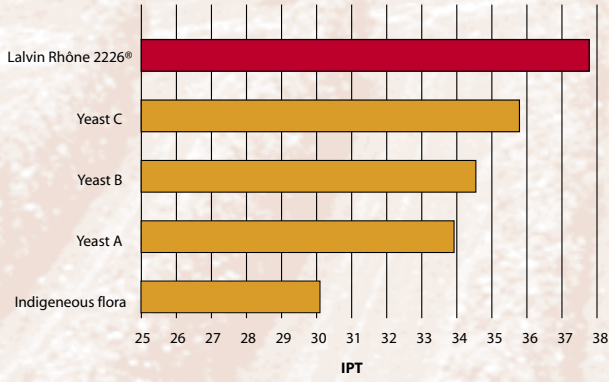
Lalvin Rhône 2226® is a vineyard isolate from Côtes du Rhône. It is very alcohol tolerant and highly recommended for high sugar reds and late harvest wines. In red varietals, high color and importance tannic structure, as well as black cherry, berry and "cherry cola" aromas, characterize Lalvin Rhône 2226®.

In the Southern European wine-producing areas and in most of the new word (Argentina, Chile, Australia, California), the warm and dry climate produces difficult conditions for yeast: grapes of strong maturity with high alcoholic potential degree (sometimes until 16 even 17% alcohol) and high temperature of fermentation (around 30-35°C).

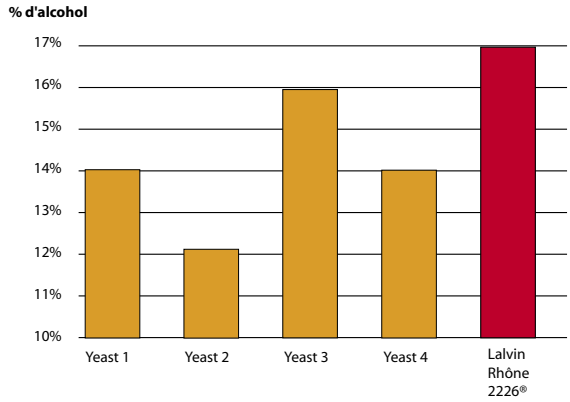
MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Competitive factor
- Tolerance to alcohol : up to 17 %
- Short lag phase
- Fast fermentation rate
- Optimum temperature range : 15 to 28°C
- High requirement in assimilable nitrogen
- Low production of acetaldehyde = better efficiency of SO_2
- Low production of volatile acidity: 0,25 g/L eqH_2SO_4
- Average production of SO_2 (40 mg/L)
- Low production of H_2S
- Average foam production

TANNIC STRUCTURE AND ALCOHOL RESISTANCE



Effect of Lalvin Rhône 2226® on the contents in total pholyphenols in Gamay (*Cuinier, 1994*)



Comparison of alcohol resistance between Lalvin Rhône 2226® and other yeasts.

DOSAGE

Red and rosé winemaking: 20 to 40 g/hL

INSTRUCTIONS FOR USE

1°/ Rehydrate in 10 times its weight of water (temperature between 35 and 40°C).
2°/ Dissolve carefully by gentle stirring and wait for 20 minutes.
3°/ Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be over 10°C (if any doubt, please contact your supplier or Lallemand).
4°/ The total rehydration duration should never exceed 45 minutes.
5°/ It is essential to rehydrate the yeast in a clean container.
6°/ The rehydration in must is not advisable.

Selected and producted by:
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