

VELLUTOTM BMV58TM



ORIGIN AND APPLICATION

A yeast that produces high levels of glycerol, ideal for voluptuous fine wines.

Selected in Spain by MURVIEDRO (Schenk wineries) in collaboration with IATA CSIC (Consejo Superior de Investigaciones Cientificas). **Velluto BMV58TM** has demonstrated that it produces high levels of glycerol in all the trials conducted worldwide.

The high production of glycerol results in wines with more roundness and a soft mid-palate. It also produces secondary metabolism metabolites such as ethyl caproate, ethyl decanoate and phenyl ethanol which confer floral and fruity notes to wines. Sensory descriptors such as balsamic notes have also been used in wines fermented with **Velluto BMV58TM**.

Given this is a *Saccharomyces bayanus*, please note the rehydration temperature requirements. They differ from the commonly used *Saccharomyces cerevisiae* yeast.

The **Velluto BMV58TM** yeast, was selected from nature, and has since been improved using the Lallemand proprietary process called YSEO[®].



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, but not all yeast can be prepared by this process. The process (when compared to non YSEO[®]):

- Improves the yeast cells assimilation of essential micronutrients and vitamins.
- Improves the yeasts ability to implant in the must for a more reliable fermentation.
- Linked to a reduction in yeast stress thereby reducing H₂S, VA and SO₂ production.
- Shorter lag phase.
- Improves the resistance and adaption of the yeast under difficult fermentation conditions.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for red wine production. ○ ○ ●
- *Saccharomyces bayanus* (ex uvarum)
- Good tolerance of low temperatures (>12°C*). Desirable fermentation temperature is between 24-26°C subject to fermentation conditions.
- Alcohol tolerance to 14.5% v/v *subject to fermentation conditions.
- Medium - high relative nitrogen demand (under controlled laboratory conditions)
- Short lag phase and moderate fermentation vigour.
- Low relative potential for SO₂ production.
- High glycerol production.
- Killer factor active.
- Generally considered to be MLF friendly. Co-inoculation with lactic acid bacteria (shortly after yeast inoculation) or sequential inoculation is possible.
- Suggest red varieties include Cabernet Sauvignon, Cabernet Franc, Grenache, Shiraz, Tempranillo, Merlot and Pinot Noir.

PACKAGING AND STORAGE

All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

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INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

- 1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L of 40-43°C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C, sprinkle 250g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
- 5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

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