SACCHAROMYCES CEREVISIAE
CEREVISIAE

LALVIN

FOR STRUCTURE,
COLOR
AND SPICINESS

TERROIR SELECTION

Vignoble
CÔTES DU RHÔNE

LALVIN RHÔNE 2056®

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 2056® was selected by the Inter-Rhône and the Institut Technique du Vin (ITV) from over 1500 strains. It contributes to produce wines that reflect the typical sensory qualities of the Côtes du Rhone. Particulary alcohol tolerant, this yeast contributes to reveal specific aromas such as red fruits, violet and peach notes in some varieties, resulting in fruit intense wines. Lalvin Rhône 2056® enhances varietal characters in reds and maintains polyphenol stability in red wines.

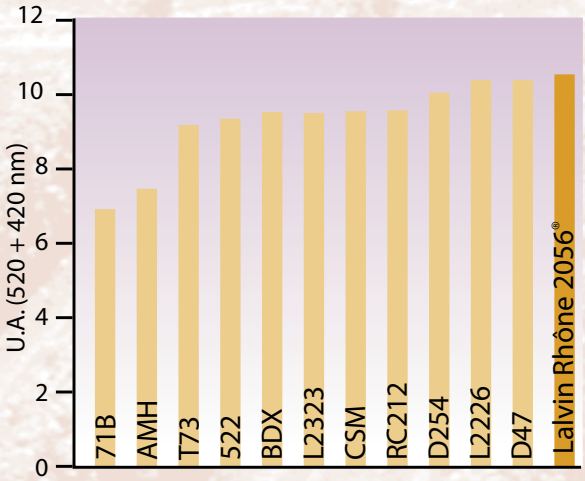
In others varieties, Lalvin Rhône 2056® improves the polyphenol content in red wines elaborated from Gamay, Pinot, Grenache, Sangiovese and Tempranillo.

Finally, good results are also obtained on Sauvignon Blanc and Grenache Blanc, because Lalvin Rhône 2056® allows a good aromatic expression of these varieties.

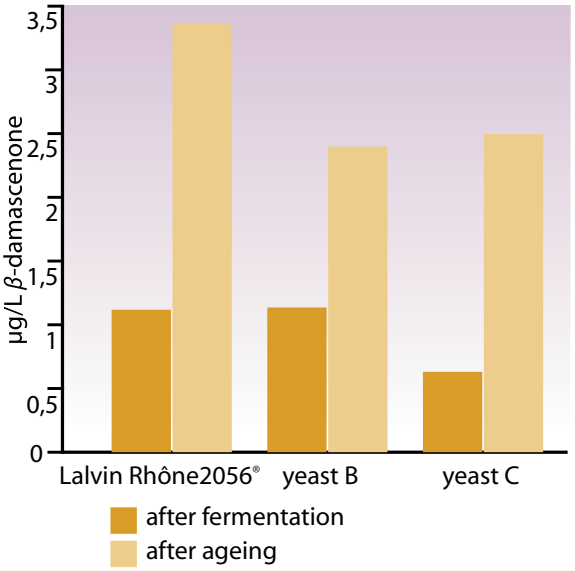
MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Competitive factor
- Tolerance to alcohol: up to 16%
- Short lag phase
- Fast fermentation rate
- Optimum temperature range: 15 to 25°C
- Enzymatic activities: positive action on aroma precusor (norisoprenoides)
- Average nitrogen requirement complex nutient such as Fermaid K®
- Moderate production of volatile acidity
- Average SO_2 production (up to 20 mg/L)
- Average H_2S production
- Low foaming

COLOR AND AROMA



Comparison of colour of syrah's wines (AWRI,2001)



Production of β-damascenone with differents strains in synthetic must (Garcia, 1999)

DOSAGE

White, Red and Rose winemaking: 25 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:
LALLEMAND
B.P. 59
31702 Blagnac CEDEX
tel: +33(0)5 62 74 55 55
fax: +33(0)5 62 74 55 00
www.lallemandwine.com

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