



IONYSTM WF

Saccharomyces cerevisiae

More acidity, more balance!

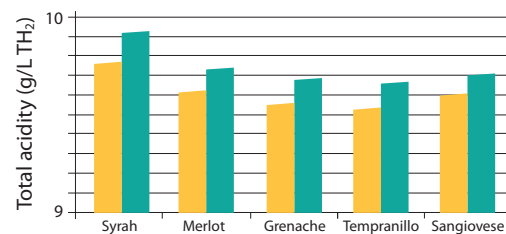
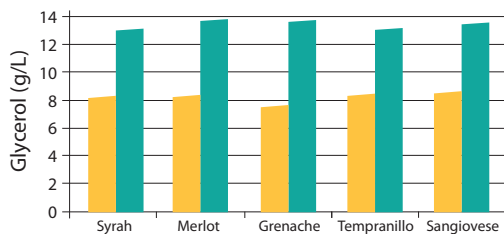
DESCRIPTION

IONYS^{WF}TM is the first wine yeast that has been selected within the *Saccharomyces cerevisiae* species for its capacity to naturally acidify must during alcoholic fermentation. IONYS^{WF}TM is the result of a common research project between Lallemand Oenology and INRAe Montpellier, France. The aim of this collaboration was to select a wine yeast better adapted to the global warming conditions. IONYS^{WF}TM is suitable for red, rosé and white winemaking, especially in climates or varieties where winemakers want to balance the lack of acidity. Red wines obtained are well adapted for aging, keeping a balanced mouthfeel (acidity with pleasant texture) and aroma profile. White and rosé wines fermented with IONYS^{WF}TM reveal intense and complex aromas with bright acidity.



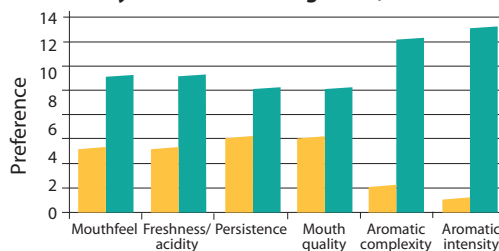
BENEFITS & RESULTS

IONYS^{WF}TM is a *Saccharomyces cerevisiae* selected yeast with a very special and unique metabolism over-producing glycerol and organic acids (malic, α -cetoglutaric and succinic acids).



Syrah wine from Languedoc, France

Control yeast
IONYSTM



Sensorial evaluation by a professional international panel (16 tasters: wine journalists, Masters of Wine, wine buyers).

YSEOTM
PROCESS
Research in collaboration
with Washington State University

YSEOTM signifies Yeast Security and Sensory OptimizationTM, a unique Lallemand yeast production process to help overcome demanding fermentation conditions.

YSEOTM improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of sensory deviation even under difficult conditions. YSEOTM yeasts are 100% natural and non-GMO.

PROPERTIES

- High acidification power: +0.4 to 1.4 g/L total acidity (TH₂)
- High glycerol production (+ 30 to 40% compared to average and up to 15 g/L)
- Low alcohol producer (-0.4 to -0.8% v/v compared to average in winery conditions)
- Very low volatile acidity production
- Very low SO₂ production
- Ethanol tolerance: 15.5% vol.
- Nitrogen requirements: Very high (appropriate nutrition is required)
- Long but steady stationary phase
- Optimum range of fermentation temperature: 24 to 28°C for red winemaking
- 16 to 18°C for white/rosé winemaking

INSTRUCTIONS FOR OENOLOGICAL USE

At reception, SO₂ level should be ≤ 4 g/hL.

Dosage rate: 20 to 40 g/hL

1. Suspend 30 g/hL of GO-FERM PROTECT EVOLUTION™ in 20 times its weight of clean 43°C water. Dissolve by gently stirring.
2. Once the temperature of the solution has dropped to 40°C, add 25 g/hL of IONYSwF™. Stir gently and wait for 20 minutes.
3. Add the must. The difference in temperature between the must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatize the temperature of the medium by slowly adding must).
4. The total rehydration time should not exceed 45 minutes.

A well-balanced nutrition is of primary importance for wine yeast during fermentation.

First addition of FERMAID O™ at beginning of fermentation.

Second addition of Lallemand complex nutrient around 1/3 sugar depletion (the end of exponential growth and the beginning of the stationary phase).

PACKAGING AND STORAGE

- Available in 500g
- Store in a dry place at 4-11°C
- To be used once opened

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. January 2022.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY
Original by culture