


# VELLUTO<sup>TM</sup> BMV58

FOR VOLUPTUOUS FINE WINES !



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-flavors. YSEO® yeasts are 100% natural and non-GMO.

## APPLICATIONS

Selected in Spain by MURVIEDRO (Schenk wineries) in collaboration with IATA  **CSIC** (Consejo Superior de Investigaciones Científicas), VELLUTO<sup>TM</sup> BMV58 (Saccharomyces uvarum wine active dry yeast) is characterized by a high production of glycerol but also fruity and balsamic aromas.

During many years of selection project and then trials in wineries from different regions of the world, VELLUTO<sup>TM</sup> BMV58 has demonstrated its interest for voluptuous red wines to be aged such as Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah, Tempranillo, Bobal, Monastrell and Pinot Noir.

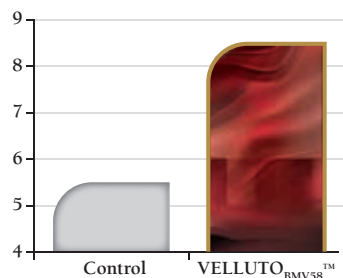
## TECHNICAL CHARACTERISTICS

- Pure culture of *Saccharomyces uvarum*
- Killer factor
- High glycerol production
- Good fermentative kinetics: quick start and steady final
- Resistance to low temperature > 12°C/54°F (Optimal t° from 24 to 26°C/75 to 79°F)
- Alcohol resistance: 14,5% vol.
- Medium to high requirement in assimilable nitrogen
- Low SO<sub>2</sub> production
- Good malolactic fermentation compatibility

## AROMA PROFILE

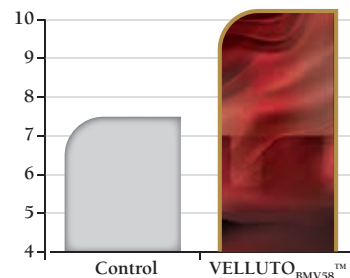
VELLUTO<sup>TM</sup> BMV58 high glycerol production helps to obtain sapidity and full body red wines with interesting soft and mid palate and characterises itself by particularly secondary metabolism, usually producing significant amount of ethyl caproate, ethyl caprat and phenil ethanol which confer to wines floral and fruity notes.

Bobal - Valencia - Spain  
Red wine young style - 13,6% Alcohol vol.  
Glycerol (g/L)



Winemakers tasting comments:  
"Fruit aromas with floral notes, full-bodied and soft mouth-feel, sapid and ready to drink".

Tempranillo - Rioja - Spain  
Red wine style for aging - 13,5% Alcohol vol.  
Glycerol (g/L)



Winemakers tasting comments: "Some interesting aromas related with balsamic notes that add complexity to the blend. In mouth, wine is really soft at this stage (end of MLF)".





## TESTIMONY

**Pablo Ossorio**

Winery's Technical Director

Bodegas Murviedro - Valencia - Spain



«Velluto<sub>BMV58</sub><sup>TM</sup> yeast has succeeded to meet the goal we had set in its selection, to obtain wines with sweet sensations but without residual sugar, silky, velvety and elegant wines on the palate.»

## DOSAGE

- 20 to 40 g/hL

## INSTRUCTIONS FOR USE

### 1. Rehydration

- Rehydrate in 10 times its weight of water (**Be careful: temperature must be at 30°C/86°F**).
- Dissolve carefully by gentle stirring and wait for 20 minutes.
- Mix the rehydrated yeast with juice and gradually adjusting the suspension temperature from 15 to 20°C/59 to 68°F. The temperature difference between the must to be inoculated and the rehydration medium should never be over 10°C/50°F (if any doubt, please contact your supplier or Lallemand).
- The total rehydration duration should never exceed 45 minutes.
- It is essential to rehydrate the yeast in a clean container.
- *NB: The use of the yeast-based fermentation protector (NATSTEP®) is highly recommended (dosage 30 g/hL).*

### 2. Recommended nutrition

- At initial density minus 10 points (once fermentation has started), add “complex nutrient” (15 g/hL).
- **Recommended temperature is 24-26°C.** Avoid increasing temperature over 28°C/82°F.
- After first third of AF, add second dose of “complex nutrient” (15 g/hL).

## PACKAGING AND STORAGE

- Available in 500 g pack and 10 kg box.
- Store 24 months at 4°C /39°F, in original unopened packaging.

### DISTRIBUTOR

The information herein is true and accurate to the best of our knowledge; however this data sheet is not to be considered as a guarantee expressed or implied or as a condition of sale of this product.

May 2013