



RUBY™

Saccharomyces cerevisiae

Reveal thiols, varietal complexity and aromatic freshness in red wines

DESCRIPTION

When volatile thiols role in white wines is quite well known and described, their influence in red wines aromatic profile has been for a long time unknown and largely underestimated. However volatile thiols can be found in a large number of red grape varieties and have a very important role in red wine aromatic complexity and perception. RUBY™ benefits from the extensive experience and knowledge that Lallemand Oenology acquired since years on yeast selection focusing on thiols expression during alcoholic fermentation.

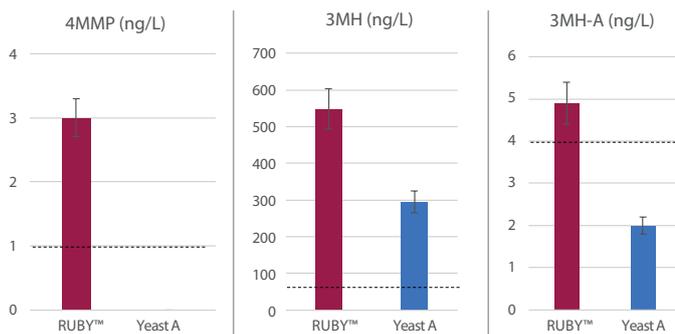
RUBY™ has been selected through an innovative microbiological approach and presents unique characteristics related to its beta lyase activity. Due to this specific metabolism, RUBY™ has an exceptional potential to release volatile thiols in red wines.



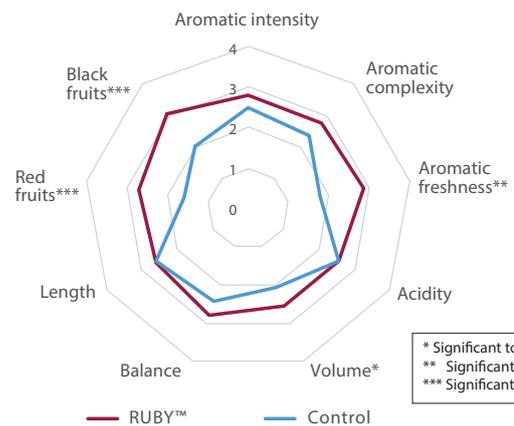
BENEFITS & RESULTS

Combining those distinctive properties and very robust and reliable alcoholic fermentation performance, RUBY™ is well suited for the production of intense, fresh and complex red wines. Wines fermented with RUBY™ show flavor profiles described as blackcurrant, gooseberry, plums, spices and some refreshing herbal notes, RUBY™ also favors fine tannic structure and volume with a long aftertaste.

Suggested varieties: Cabernet Sauvignon, Merlot, Syrah, Pinot Noir, Tempranillo, Grenache, Malbec.



Thiols analysis in bottled wines. Trial in Tempranillo, Spain
(14.5% v/v; pH=3.8; 5.2 g/L g/LTH2)



Sensorial analysis (13 judges). Trial on Merlot 2022, Germany
(13.7% v/v; pH=3.7; 5.1 g/L g/LTH2)



Research in collaboration
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to help overcome demanding fermentation conditions.

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

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
 - Optimal fermentation temperature range: 16-28 °C
 - Alcohol tolerance up to 16%
 - High fermentation rate
 - Competitive factor ("Killer K2") active
 - Low relative nitrogen demand
 - Low relative potential for SO₂ production
- Due to its specific metabolism related to volatile thiols it benefits from organic nutrition. The use of STIMULA SYRAH™ is recommended to optimize RUBY™ metabolism

*subject to fermentation conditions

INSTRUCTIONS FOR OENOLOGICAL USE

A. Rehydration without yeast protector

Dosage rate: 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

+ Notes:

The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

PACKAGING AND STORAGE

- Available in 500 g and 10 kg
- Store in a cool dry place
- 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. April 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



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