

SACCHAROMYCES CEREVISIAE
CEREVISIAE



ENHANCING
POLYPHENOL CONTENT

TERROIR SELECTION

Vignoble

CÔTES
DU RHÔNE

LALVIN
RHÔNE[®]
2323



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[®] alcoholic fermentation – which optimizes the reliability of fermentation off-flavours. YSEO[®] yeasts are 100% natural and non-GMO.

APPLICATIONS

The strain Lalvin Rhône 2323[®] was selected by the technical service of the Comité Interprofessionnel des vins AOC Côtes du Rhône et de la Vallée du Rhône.

The selection was carried out from a culture collection of over 600 yeast strains, sampled over the last 15 years in vineyards from the region.

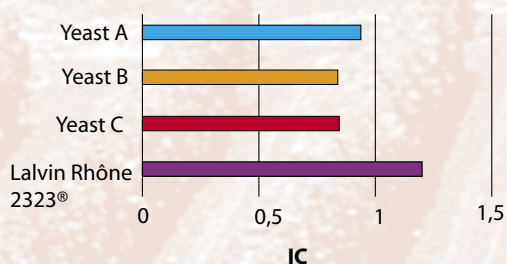
This yeast is recommended for the fermentation of red wine and it was retained for high alcohol production, low volatile acidity production and good extraction of phenolic compounds.



MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Competitive factor
- Tolerance to alcohol: 15%
- Short lag phase
- Regular and moderate fermentation rate
- Optimum temperature range: 15 to 28°C
- Weak volatile acidity production
- Low SO₂ production
- Low H₂S production
- High requirement in assimilable nitrogen

TANNIC STRUCTURE AND ALCOHOL RESISTANCE



Influence of the yeast on the color intensity (IC) at the end of alcoholic fermentation, Grenache, (CIVCRVR, 1994).

Variety	Yeast	% vol.	AV g/L H ₂ SO ₄	IC	DO280 nm
Grenache	Lalvin Rhône 2323®	13,35	0,27	5,1	50,3
	A	13,5	0,35	4,5	47,4
	B	13,4	0,3	4,6	47,3
Syrah	Lalvin Rhône 2323®	13,1	0,31	21,1	89,7
	A	13,45	0,38	20,9	90,1
	B	12,8	0,38	18,5	81,8

Wines characteristics depending on the yeast, (*Le vigneron*, 1996)

DOSAGE

Red and rosé winemaking: 20 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 Lallemant).
- 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
produced by:

LALLEMAND

Natural solutions that add value to the world of winemaking

B.P. 59
31702 Blagnac CEDEX
tel: +33(0)5 62 74 55 55
fax: +33(0)5 62 74 55 00

www.lallemantwine.com

Distributor