



# LALVIN RHÔNE 2056™

*Saccharomyces cerevisiae* var. *cerevisiae*  
Selected active dry wine yeast



For over 25 years, Lallemand has been selecting the best wine yeasts from nature. Increasingly demanding fermentation conditions have led Lallemand to develop a new production process for these natural (100% natural and GMO-free) yeasts. Since 2006, the YSEO™ process has optimised the reliability of alcoholic fermentation, reducing the risk of organoleptic deviations.



## For structure, color and spiciness

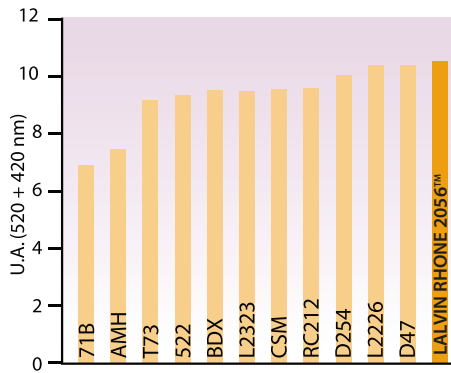
*Selection: Inter-Rhône Avignon*

### Applications

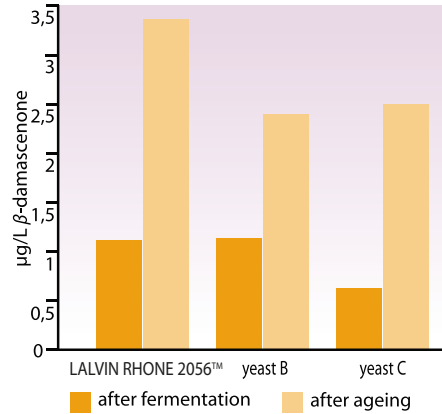
LALVIN RHÔNE 2056™ was selected by the Inter-Rhône and the Institut Français de la vigne et du Vin (IFV). It contributes to produce wines that reflect the typical sensory qualities of the Côtes du Rhône. Particularly alcohol tolerant, this yeast contributes to reveal specific aromas such as red fruits, 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.

LALVIN RHÔNE 2056™ improves the polyphenol content in red wines elaborated from Gamay, Pinot, Grenache, Sangiovese and Tempranillo.

## Color and aroma



Comparison of colour of syrah's wines (AWRI)



Production of β-damascenone with different yeast strains in synthetic must (Garcia)

## Technical characteristics

- ✓ *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 precursor (norisoprenoides)
- ✓ Average nitrogen requirement complex nutrient such as Fermaid K™
- ✓ Moderate production of volatile acidity
- ✓ Average SO<sub>2</sub> production (up to 20 mg/L)
- ✓ Average H<sub>2</sub>S production
- ✓ Low foaming

### Packaging and storage

- Available in 500 g.
- Store in a cool dry place.
- To be used once opened.

## Instructions for use

**Dosage for 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. Dissolve by gently stirring 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, acclimatise the temperature of the medium by slowly adding must).
4. The total rehydration time should not exceed 45 minutes.
5. It is crucial that a clean container is used to rehydrate the yeast.
6. Rehydration in must is not advisable.
7. In musts with high alcohol potential (> 13% v/v), the addition of a 20 g/hL dose of protector GO-FERM PROTECT™ during rehydration is recommended.

**Distributed by:**