

# **LALVIN W15**

***Saccharomyces cerevisiae***

## TECHNICAL INFORMATION

### **ORIGIN:**

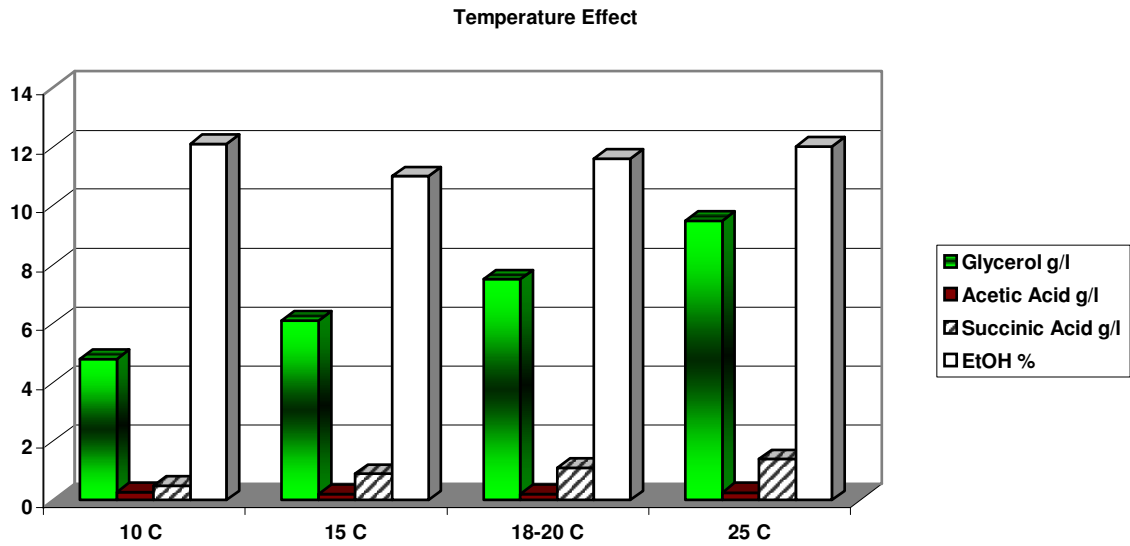
The **W15** strain was isolated in 1991 from a high quality Müller Thurgau must from the vineyards at the Viticulture Research Station in Wädenswil, Switzerland.

In 1997 the first active dried **W15** cultures were offered after experimentation and fermentations demonstrated this yeast strain positive influence on white and red wines.

### **W15 ENOLOGICAL PROPERTIES & APPLICATIONS:**

- starts quickly, ferments at a moderate speed to dryness with low foam and heat produced during fermentation.
- tolerates low fermentation temperatures as low as 10°C (50°F).
- produces low levels of VA, SO<sub>2</sub> and H<sub>2</sub>S.
- compatible with malolactic fermentation
- ferments dry whites where retention of bright fruit character and a higher volume in the mouth is desired.  
W15 is also use to ferment high quality lighter red varieties.
- produces higher levels of glycerol and succinic acid than common wine yeast.

Temperature has an effect on the amount of glycerol and succinic acid formed.



### USAGE:

For best results, rehydrate the active dried **W15** strain by dissolving in 5 - 10 times its weight of clean 40°C (104°F) water.

Stir to break up clumps and let sit for 15 -20 minutes.

To prevent cold shock, adjust the yeast slurry temperature by pouring an equal amount of juice into the yeast mix. Add to the tank to be fermented.

### DOSAGE:

25 - 40 g/hl depending upon the condition of the grapes & timing during harvest.