



RHÔNE 2226™



ORIGIN AND APPLICATION

Alcohol tolerance and fermentation performance are key attributes of this yeast. Contributes to aroma, structure and colour stability in quality red wines for warm to hot regions.

Lalvin Rhône 2226™ is an isolate yeast from Côtes du Rhône selected by the Comité Interprofessionnel des Vins des Côtes du Rhône / Côtes du Rhône Wine Committee.

Given its tolerance to high alcohol, this yeast is recommended for the fermentation of high sugar red wines. Not only are its environmental parameters conducive to reliability under these conditions, it contributes to wine quality by enhancing varietal aroma expression, contributing to tannin structure and maintaining a high colour intensity.

Often used in the production of quality red wine from warm to hot climate fruit.

The **Lalvin Rhône 2226™** yeast, was selected from nature, and has since been improved using the Lallemmand proprietary process called YSEO®.



Lallemmand has developed a unique yeast production process called YSEO® (Yeast Security and Sensory Optimization). This process increases fermentation reliability and security and ensures fewer organoleptic deviations, but not all yeast can be prepared by this process. The process (when compared to non YSEO®):

- Improves the yeast cells assimilation of essential micronutrients and vitamins.
- Improves the yeasts ability to implant in the must for a more reliable fermentation.
- Linked to a reduction in yeast stress thereby reducing H₂S, VA and SO₂ production.
- Shorter lag phase.
- Improves the resistance and adaption of the yeast under difficult fermentation conditions.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for red wine production. ○ ○ ●
- *Saccharomyces cerevisiae var. cerevisiae*
- Desirable fermentation temperature: 15-28°C. Has been seen to ferment up to 30-35°C. *subject to fermentation conditions.
- Alcohol tolerance 18% v/v *subject to fermentation conditions.
- Medium-high relative nitrogen demand (under controlled laboratory conditions).
- Short lag phase and high fermentation vigour.
- Moderate production of H₂S under low YAN conditions.
- Moderate Relative potential for SO₂ production.
- This yeast has elevated nutrient needs hence is not considered MLF friendly. It is not recommended to use **Lalvin Rhône 2226™** in co-inoculation of lactic acid bacteria. Sequential inoculation (post MLF) is recommended with the use of an MLF nutrient such as Opti'Malo Blanc™ (for white wine) or ML Red Boost™ (for red wine).
- Killer factor active.
- Average foam producer.

FURTHER READING *(Please request this booklet from your Lallemand representative).*

Lallemand Winemaking Update – Number 1 2008: 'The YSEO® Process'

Evaluation of the YSEO® Process to prepare dried winemaking yeast – Summary of a study done by Washington State University and Lallemand.

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

- 1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L of 40-43°C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C, sprinkle 250g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
- 5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

PACKAGING AND STORAGE

All Active Dried Yeast should be stored dry, between 4-12°C and the vacuum packaging should remain intact.

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