

LALVIN[®] T73[™]

ORIGIN AND APPLICATION

Security for high alcohol reds

Lalvin T73[™] was isolated from the València area of Spain and was selected for its ability to enhance the natural aromas and flavors of red wines produced in hot climates. Due to its ability to produce high quantities of glycerol, wines made from **T73[™]** have good mouthfeel. Hot climate reds that have problems “opening up” are enhanced by the well-balanced production of esters and higher alcohols. **T73[™]** has an extremely low nitrogen demand and quickly dominates the must’s indigenous microflora. It also exhibits good resistance to vineyard antifungal treatments. **T73[™]** is classified as a *Saccharomyces cerevisiae bayanus*



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for red wine production. ○ ○ ●
- *Saccharomyces cerevisiae bayanus*
- Competitive factor active.
- Alcohol tolerance up to 16%
- Moderate fermentation rate
- Temperature range 18-35°C
- Balanced production of esters in higher alcohols
- High glycerol production
- Low requirement in assimilable nitrogen

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL (2lb/1000gal) of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL (2.4lb/1000gal) of Go-Ferm Protect Evolution[™]
- Nitrogen source from the Fermaid[™] range

INSTRUCTION FOR USE (cont'd)

Procedure for 1000L (264gal) ferment.

- 1) Add 300g (10.6oz) of Go-Ferm Protect Evolution™ to 6L (1.5gal) of 40-43°C (104-110°F) 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 (95-104°F), sprinkle 250g (8.8oz) 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 10°C (18°F) 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 (18°F).
- It is recommended that juice / must be inoculated no lower than 18°C (64°F).
- It is recommended to use complex nutrition source such as Fermaid®.

PACKAGING AND STORAGE

All Active Dried Yeast should be stored dry, best practice between 4-12°C (39-54°F) and the vacuum packaging should remain intact.

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