

Yeast selected in Bordeaux by the Institut Français de la Vigne et du Vin (IFV).

For the elaboration of red wines with aging potential.

Lallemand 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.



1 APPLICATIONS



Selected from the Bordeaux region, **VITILEVURE CSM YSEO™** is very well adapted to the winemaking of aging red wines. It is particularly recommended for Cabernet Sauvignon, Cabernet Franc and Merlot.

In terms of its aroma, **VITILEVURE CSM YSEO™** enhances the production of elegant, balanced and fruity red wines, (red fruits, strawberry and raspberry) with a decrease of the negative vegetal character.

2 MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. cerevisiae*
- **Killer character:** killer strain, ensuring a good implantation
- **Alcohol tolerance:** up to 14% vol.
- **Fermentation temperature range:** 15 to 32°C
- **Fermentation kinetics:** regular and complete with rapid on-set of the alcoholic fermentation
- **SO₂ production:** low, 10 mg/L in synthetic medium
- **H₂S production:** low
- **Foam production:** very low
- **Production of volatile acidity:** medium, 0.25 g/L (H₂ SO₄) in synthetic medium, or a little more if alcoholic level is over 13% vol.
- **Glycerol production:** high, 6.1 g/L in synthetic medium
- **Nitrogen needs:** low
- **Malolactic fermentation compatibility:** correct

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DOSAGE AND INSTRUCTION FOR USE

Recommended dosage rate: 20 g/hL

- Rehydrate the selected yeast in 10 times its volume in water at 35 - 37°C in a clean container
- Stir gently, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C
- Add the starter to the must and homogenize
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended
- We recommend the addition of **PREFERM** to treat highly clarified musts

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PACKAGING AND STORAGE



0.5 kg bag - 20 x 0.5 kg box

Store in a cool, dry place for up to 4 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

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