LALVIN 71B™

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

YSEO™ PROCESS
Research in collaboration with Washington State University

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.

The yeast for primeur wines

Selection: Bordeaux

Applications

The Primeur-type or "nouveaux" wines represent a significant part of the wines produced in the world. Generally they are made from varieties which aromatic potential is weak. At the time of elaboration, it is then advisable to favor the production of fermentative aromas with the yeast, in order to reinforce the fruity aromas.

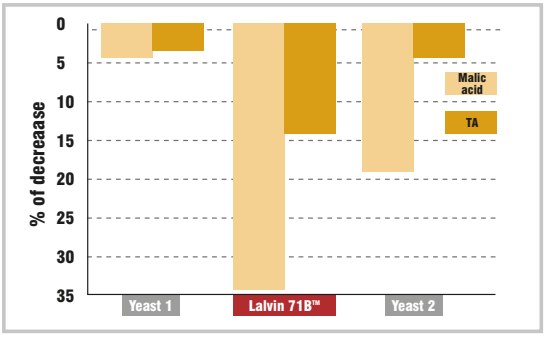
These wines have to also be easy to drink, which involves a light tannic structure for red wines. LALVIN 71B™ yeast has been isolated and selected by INRA Narbonne (France).

Its owes its success to its abilities to produce amyl ester (isoamyl acetate), which allows to reinforce the aromatic profile of wines elaborated from neutral varieties. It metabolizes also a part of the malic acid contained in the musts rich in acid, thus diminishing their strong character. Combined with other yeasts it allows, by melting, the composition of the aromatic range the winemaker looks for.

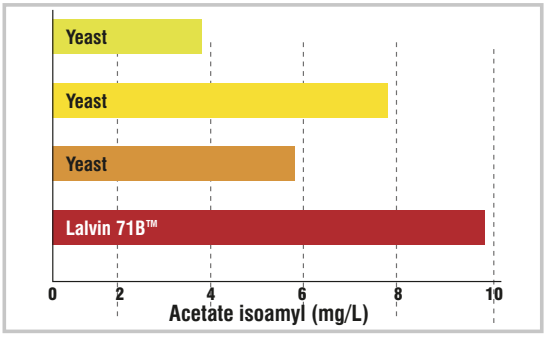
Finally, LALVIN 71B™ has the property to adsorb a part of the polyphenolic compounds on its cellular wall, thus limiting the tannic structure of primeur red wines.

LALLEMAND
LALLEMAND OENOLOGY

Malic acid metabolism and amyl-ester production



Decrease of the concentration in malic acid and of the titrable acidity. Comparison between different yeasts on Chardonnay must. (Pilone)



Acetate isoamyl production by different yeast on synthetic must at 20°C.

Technical characteristics

- ✓ *Saccharomyces cerevisiae* var. *cerevisiae*
- ✓ Sensitive to the competitive factor K2
- ✓ Tolerance to alcohol : up to 14%
- ✓ Short lag phase
- ✓ Fast fermentation rate
- ✓ Optimum temperature range: 15 to 30°C
- ✓ Metabolizes between 20 to 40% of the malate contained in the musts
- ✓ Very low requirement in assimilable nitrogen
- ✓ High requirement in survival factors in 0_2 deficient musts
- ✓ High amyl-ester production (acetate isoamyl)
- ✓ Average production of volatile acidity
- ✓ Glycerol production : between 3.2 and 3.8g/100 g of fermented sugar
- ✓ Low $S0_2$ production
- ✓ Facilitates the malolactic fermentation

Packaging and storage

- Available in 500 g and 10 kg box
- 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: