



# PERSY™

**YSEO™**  
PROCESS  
Research in collaboration  
with Washington State University

## ORIGIN AND APPLICATION

### For clean and balanced fruit forward wines

**Lalvin Persy™** is highly recommended to produce wines with maximum expression of varietal aroma. Because of its unique properties, such as the non-production of SO<sub>2</sub> and non-perceptible levels of H<sub>2</sub>S, **Lalvin Persy™** is the right choice to ferment varieties like Shiraz, Tempranillo and Pinot noir, enhancing the fruit character, freshness and aroma persistency.

**Lalvin Persy™** shows excellent fermentative performance, alcohol tolerance and good compatibility with MLF. Wines fermented with **Lalvin Persy™** from different varieties show a perceptible impact in mouthfeel, with round and soft tannins.

The selection of **Lalvin Persy™** was done through a collaborative study between Lallemand, Montpellier SupAgro and INRAE Montpellier (France). This innovative selection technique for yeast has been patented: «*Method of control on the production of sulfites, hydrogen sulfur and acetaldehyde by yeast*».



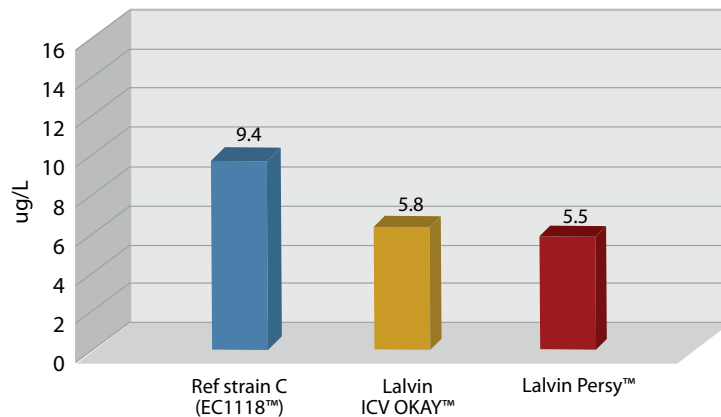
## MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for red wine production.
- *Saccharomyces cerevisiae*
- Killer factor: Positive
- Optimum fermentation temperature: 15-28°C
- Moderate to fast fermentation
- High alcohol tolerance (up to 16% v/v)
- Low VA
- Low nitrogen requirement
- Non perceptible levels of H<sub>2</sub>S
- Low to no SO<sub>2</sub> production
- Low production of SO<sub>2</sub> binding compounds
- Excellent MLF compatibility

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to meet demanding fermentation conditions. While not all yeast benefit from this process, YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of organoleptic deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.



## Hydrogen sulfide



Hydrogen sulfide in a Canberra Shiraz (Australia, 2019)  
(14.7%, pH 3.67, TA 6.8 mg/L). Wine made under controlled conditions.

## INSTRUCTION FOR USE

### Dosage for rate :

25 g/hL of Actrive Dried Yeast (this will provide an initial cell population of approximately  $5 \times 10^6$  cells/mL).

### 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 a 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

- Available in 500g
- Store in a cool dry place.
- To be used once opened.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD  
SOLUTIONS



LALLEMAND OENOLOGY

Original *by culture*