

APPLICATIONS



The wide variety of selected natural yeasts reflects the biodiversity, and yet this diversity is still underexploited despite the large number of species and subspecies (other than *Saccharomyces cerevisiae*) that are present in most grape musts. During spontaneous fermentation, actual microbial population dynamics result in successions of enzyme activity that undoubtedly contribute, positively or negatively, to the aromatic complexity and diversity of the wine. Thanks to Lallemand R&D research program, the management of alcoholic fermentation (AF) introducing the use of non-conventional selected yeasts such as *Torulasporea delbrueckii* and *Metschnikowia pulcherrima* in sequential inoculation with *Saccharomyces cerevisiae* opens new possibilities for winemakers.

TO OVEREXPRESS AROMATIC FLAVORS OF VARIETAL WHITE & ROSÉ WINES

Flavia[®] is a pure culture of *Metschnikowia pulcherrima*, selected from nature by Universidad de Santiago de Chile (USACH) for its specific property to release enzyme with an α -arabinofuranosidase activity. Used in sequential inoculation with compatible selected *Saccharomyces cerevisiae* yeast studied and recommended by Lallemand, Flavia[®] during alcoholic fermentation will impact the production of varietal aromas (terpenes and volatile thiols) of varietal grapes.

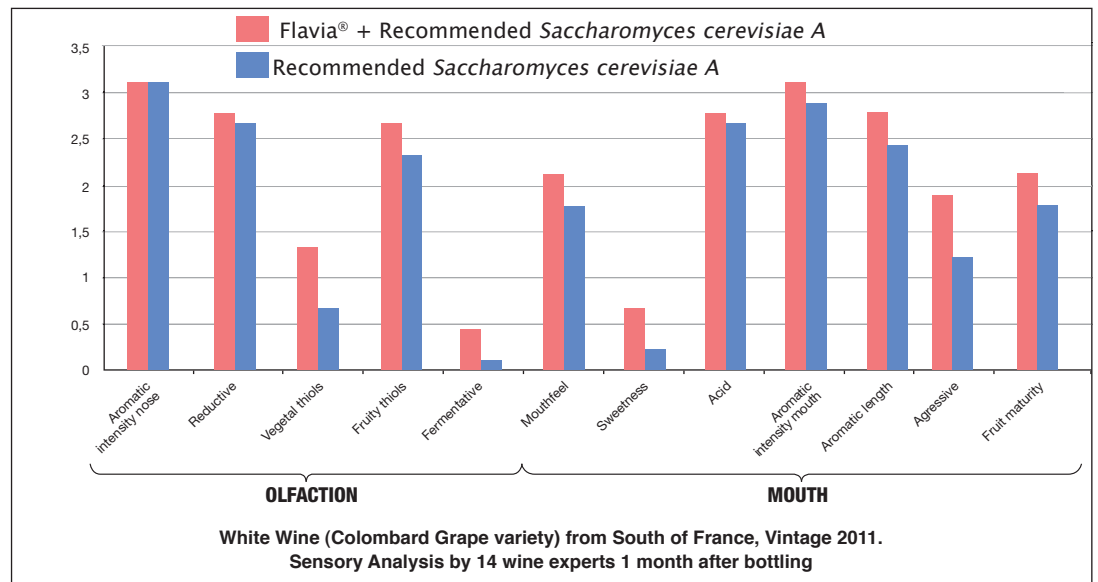
- Species: *Metschnikowia pulcherrima*
- High aromatic: enhances varietal aromas, terpenes and thiols aromas
- Alcohol tolerance: usage of yeast protectant such as Natstep[®] is recommended.
- To be used in sequential inoculation with compatible *Saccharomyces cerevisiae* yeast recommended by Lallemand
- Temperature fermentation : 15–22°C/59–72°F (optimal temperature : 18–20°C/65–68°F)
- Nitrogen needs:

YAN level (mg/L)	< 100	> 100
YAN = Yeast Assimilable Nitrogen	1-Add complex nutrition* just after Flavia [®] inoculation	
	2-Add complex nutrition* just after <i>Saccharomyces cerevisiae</i> inoculation	1-Add complex nutrition* at density 1040 (1/3 of AF)

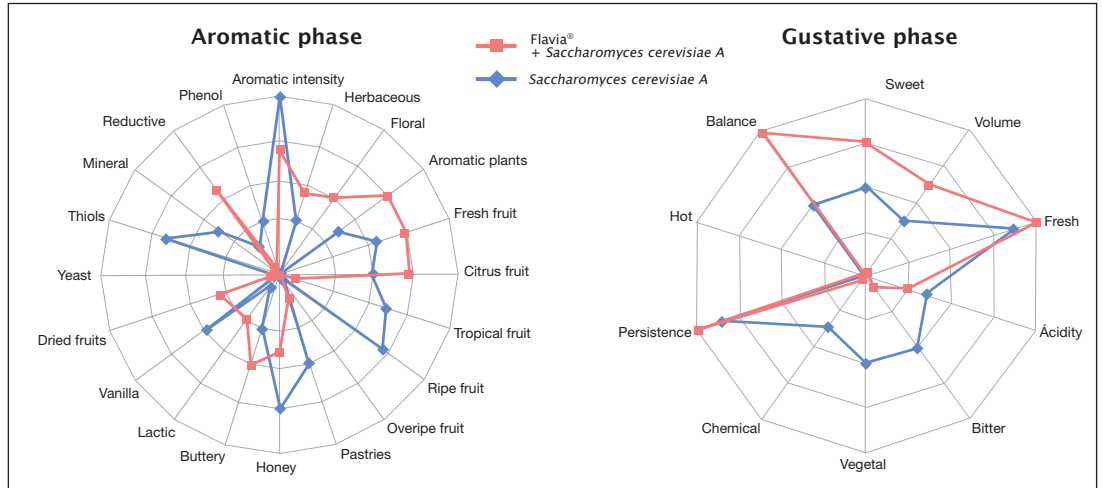
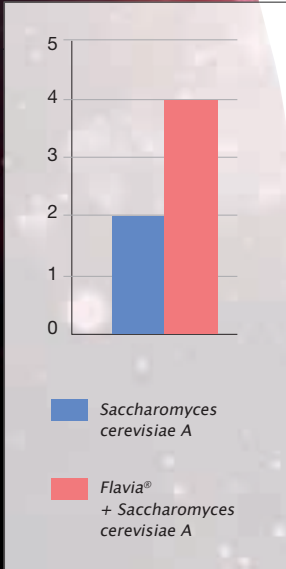
* For inoculation rate, follow good nutrition practices

TECHNICAL CHARACTERISTICS

SENSORY PROFILE



Professional tasting panel – Alvarinho 2011 from Portugal



Flavia® + Saccharomyces cerevisiae A
 "Floral, aromatic plants, fresh fruit. Rounded, sweet with volume in mouth"
Note: Increase on aromatic global quality after aging on fine lees.

Saccharomyces cerevisiae A
 "Tropical fruit, ripe fruit, pastries and honey."
We highly recommend a Saccharomyces cerevisiae yeast known to produce high level of thiols.

Preference results

TO BE USED IN SEQUENTIAL INOCULATION AS FOLLOW

Important:
 Before inoculation, make sure that the free SO₂ level is lower than 15 mg/L.

1ST INOCULATION: FLAVIA®

Inoculate at 25 g/hL: rehydrate the yeast in 10 times its weight of water at 30°C/86°F. After 15 minutes, stir very gently. To help the yeast rehydrated acclimate to the cooler juice temperature and avoid cold shock, slowly combine an equal amount of juice with yeast Rehydration solution (this step may need to be repeated). Total rehydration time should not exceed 45 minutes.

2ND INOCULATION: THE SACCHAROMYCES CEREVISIAE A

After 24 hours, proceed to the 2nd inoculation of the recommended selected Saccharomyces cerevisiae yeast at 25 g/hL with standard Saccharomyces cerevisiae yeast rehydration protocol (clean water, 37°C/99°F, 20 to 30 minutes).

For more information please, contact your Lallemand representative

Available in 125 & 500 g pack.
 Store 24 months at 4°C/38°F, in original unopened packaging.

**INSTRUCTIONS
FOR USE**

**PACKAGING
AND STORAGE**