



LEVEL² FLAVIA™

Metschnikowia pulcherrima

Express the full potential of
varietal flavors in white and rosé wines

DESCRIPTION

LEVEL² FLAVIA™ is a pure culture of *Metschnikowia pulcherrima*, selected from nature by the Universidad de Santiago de Chile (USACH) for its specific capacity to release varietal aromas from precursors with its unique enzymatic activity (α -arabinofuranosidase and β -lyase). Used in sequential inoculation with recommended selected *Saccharomyces cerevisiae* yeast, LEVEL² FLAVIA™ will impact on the production of varietal aromas such as terpenes and volatile thiols of varietal grapes.

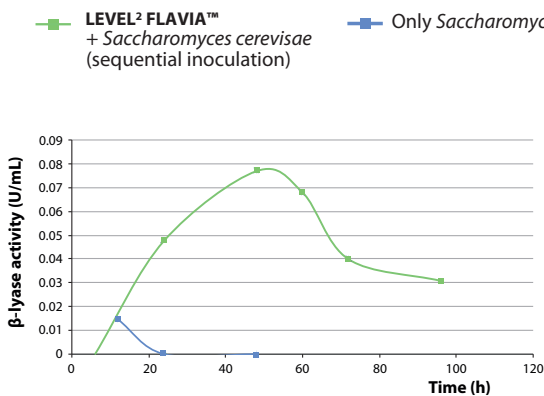


BENEFITS & RESULTS

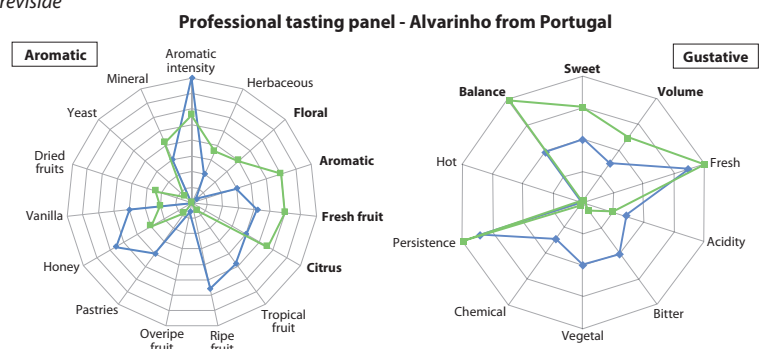
When compared to the sensory performance of other yeast, LEVEL² FLAVIA™ consistently demonstrated a greater intensity of aromatics. A contribution to mouthfeel has also been described. This mouthfeel is not necessarily derived from glycerol, but from polysaccharide release and early autolysis of this selected *Metschnikowia pulcherrima*. Typical descriptors using this yeast were freshness and mouthfeel. Suggested varieties include Riesling, Sauvignon Blanc and Colombard.

Best results are achieved when LEVEL² FLAVIA™ is sequentially inoculated with a selected *Saccharomyces cerevisiae* strain that is a high terpene/thiol releaser/convertor.

A unique enzymatic activity for LEVEL² FLAVIA™: β -lyase is highly implicated in volatile thiols release and α -arabinofuranosidase in terpenes release.



Results coming from a Phd thesis in collaboration with INRA (P. Seguinot, 2018)



One of the objectives of our Lallemand Oenology R&D program is to explore the non-*Saccharomyces* biodiversity found in nature. Our R&D team continues to select interesting and original non-*Saccharomyces* yeast and offer them within our LEVEL² range. These non-*Saccharomyces* LEVEL² yeast provide winemakers with exciting new aromatic complexities and possibilities.

PROPERTIES

- Pure culture of *Metschnikowia pulcherrima*
- High aromatic: enhances varietal aromas (terpenes and volatile thiols)
- To be used in sequential inoculation with recommended *Saccharomyces cerevisiae* yeast recommended by Lallemand Oenology
- Fermentation temperature: 15-22°C. Optimal temperature is 18-20°C
- 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

INSTRUCTIONS FOR OENOLOGICAL USE

TO BE USED IN SEQUENTIAL INOCULATION AS FOLLOW

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

1st INOCULATION: LEVEL² 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), until the yeast suspension is within 10°C (18°F) of the juice to be inoculated.

2nd INOCULATION: *Saccharomyces cerevisiae*

- 24 hours after LEVEL² FLAVIA™ inoculation, proceed to the second inoculation with the recommended selected *Saccharomyces cerevisiae*. Follow the selected *Saccharomyces cerevisiae* rehydration, acclimatization and handling recommended protocol.

PACKAGING AND STORAGE

- Available in 500 g
- Store in a dry place at 4-11°C
- To be used once opened

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. January 2022.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
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Original by culture

www.lallemandwine.com