

SACCHAROMYCES CEREVISIAE
CEREVISIAE



AROMATIC
AND MOUTHFEEL
WHITE WINES

TERROIR SELECTION

Vignoble

BARRAIDA
PORTUGAL

LALVIN®
BA11



For more than 25 years, Lallemand has been selecting the best winemaking yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemand to develop a new production process for these natural yeasts – the YSEO® alcoholic fermentation – which optimizes the reliability of fermentation off-flavours. YSEO® yeasts are 100% natural and non-GMO.

APPLICATIONS

Lalvin BA11® yeast has been selected for its ability to produce wines with a delicate fruited character and a strong mouthfeel.

This mouthfeel notion is more and more studied in oenology in order to better understand it and thus control it. The role of some colloids such as the polysaccharides of the yeast seems to contribute to the texture of white wines but also to red wines.

Besides, the aromatic profile of wines is essential. The winemaker –the oenologist– should be able to manage the aromatic complexity of these wines by using various yeasts to vinify different cuvees, from the same raw material or to optimize these grapes. In the end, through the skillful alchemy of blending, he will give to his cuvees the wished expression.

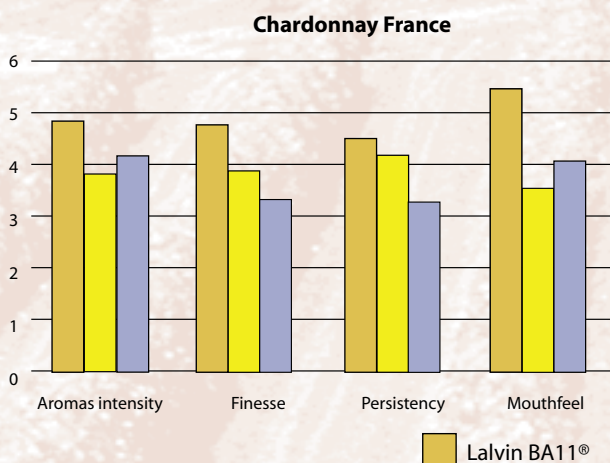
Lalvin BA11® has been selected at the Estação Vitivinícola de Barraida (Portugal). This selection has been carried out from a wide collection of yeasts from this region.



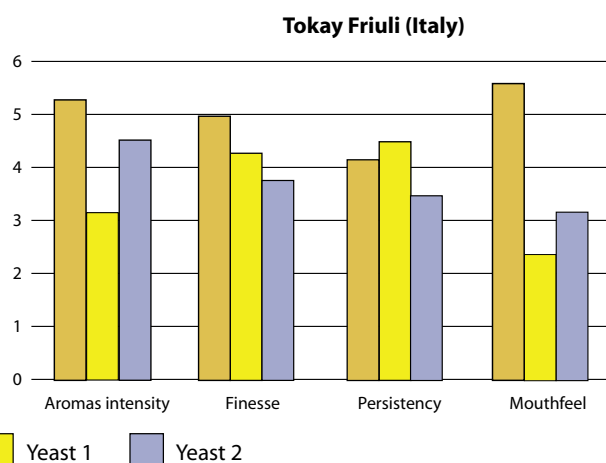
MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Sensitive to the competitive factor K2
- Tolerance to alcohol : up to 14%
- Short lag phase
- Moderate fermentation rate
- Optimum temperature range:
15 to 25°C
- High requirement in assimilable nitrogen
- Low production of volatile acidity
- Low H₂S production but it depends on the nitrogenous nutrition among other things
- Low foam formation

AROMAS AND MOUTHFEEL



Comparison of 3 Chardonnay wines (Languedoc) elaborated with 3 different yeasts



Comparison of 3 Tokay wines from the Friuli region (Italy) elaborated with 3 different yeasts

DOSAGE

White winemaking: 20 to 40 g/hL

INSTRUCTIONS FOR USE

- 1° Rehydrate in 10 times its weight of water (temperature between 35 and 40°C).
- 2° Dissolve carefully by gentle stirring and wait for 20 minutes.
- 3° Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be over 10°C (if any doubt, please contact your supplier or Lallemand).
- 4° The total rehydration duration should never exceed 45 minutes.
- 5° It is essential to rehydrate the yeast in a clean container.
- 6° The rehydration in must is not advisable.

Selected
and
produced by:

LALLEMAND

Natural solutions that add value to the world of winemaking

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