



LALVIN QA23TM

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



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 YSEOTM process has optimised the reliability of alcoholic fermentation, reducing the risk of organoleptic deviations.



Aromas intensity and security

Selection: Vinhos Verdes Portugal

Applications

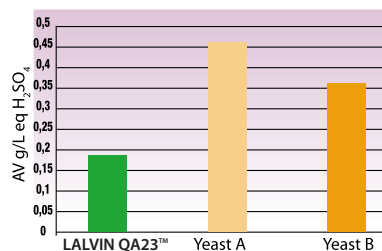
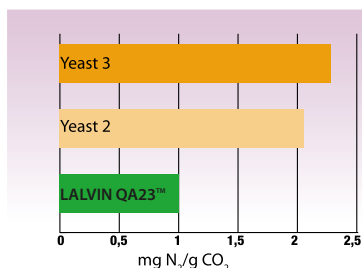
The vinification on clarified or highly clarified white musts at low temperature is a process applied to a large number of wineries around the world on noble types of grape varieties such as the Muscat, the Sauvignon, the Chardonnay and the Viognier and also on neutral types of grapes. This type of winemaking, generally made without aeration can be problematic for most of the yeasts, especially if the deficiencies they cause are combined with a low content in assimilable nitrogen.

LALVIN QA23TM, selected on soil types from the area of the appellation of Vinhos Verdes in Portugal offers qualities of fermentative security bound to a weak demand in assimilable nitrogen and oxygen.

Moreover this yeast combines its essential qualities with abilities to enhance citrus-fruit-type aromas (lime, grapefruit) in the aromatic white grapes.

Fermentative security and aromas

Comparison of the needs in assimilable N₂ between different yeasts in a synthetic N₂-deficient must (Julien)



Comparison of the production of volatile acidity between 3 yeasts in the vinification on a highly clarified must of 20 NTU of turbidity.

Type of vine	Wine-growing region	Aromas
Chardonnay	Oregon, Chile	Citrus fruits, pineapple
Muscadet	Loire Valley	Aromas of white-flesh fruits (young wines), dry fruits (wines after aging)
Ugni-blanc	Gers	Fresh citrus fruits, floral aromas (peony and rose)
Muscat petit-grain	Roussillon	Citrus fruits, pineapple, white peach

Table realized with tasting carried out by professionals on winemaking made on vintages.

Technical characteristics

- ✓ *Saccharomyces cerevisiae* var. *cerevisiae*
- ✓ Competitive factor
- ✓ Tolerance to alcohol : up to 16%
- ✓ Average lag phase
- ✓ Fast fermentation rate
- ✓ Fructophilic yeast well completing the fermentations
- ✓ Optimum temperature range: 14 to 28°C
- ✓ Very low requirement in assimilable nitrogen, at any temperature (18 to 28°C)
- ✓ Low requirement in O₂
- ✓ Low production of volatile acidity : < to 0.2g/L eqH₂SO₄ as an average
- ✓ Low SO₂ production
- ✓ Low production of H₂S due to the low requirement in assimilable nitrogen
- ✓ Low foam formation

Packaging and storage

- Available in 500 g.
- 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.

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