



# LALVIN PERSY™

*Saccharomyces cerevisiae*

## For clean and balanced fruit forward wines



Since 1970's, Lallemand has been selecting the best oenological yeasts from nature. Increasingly demanding fermentation conditions have led Lallemand to develop a specific production process for these natural (100% natural and GMO-free) yeasts. Since 2006, the YSEO™ process has optimised the reliability of alcoholic fermentation, reducing the risk of organoleptic deviations.



### Applications

Lalvin PERSY™ is highly recommended to produce wines with fully expression of varietal aroma. Thanks to 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 varietals like Shiraz, Tempranillo or 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 varietals show a perceptible impact in mouthfeel perception, with round and soft tannins.

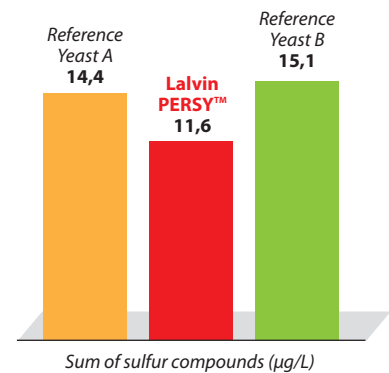
The selection of Lalvin PERSY™ was done through a collaborative Study between Lallemand, Montpellier SupAgro and INRA Montpellier. This innovative selection technique for yeast has been patented:

*«Method of control on the production of sulfites, hydrogen sulfur and acetaldehyde by yeast».*

## Lalvin PERSY™ sensory impact

Soft mouthfeel  
 spicy Volume  
 Global fruity  
 aroma intensity  
 Freshness  
 Complexity  
 Persistence  
 Bright red fruit

Sulfur compounds in a Syrah 2018 from Languedoc (France)



### Technical characteristics

- ✓ Recommended red wine production.
- ✓ *Saccharomyces cerevisiae*
- ✓ Killer factor: Positive
- ✓ Optimum fermentation temperature: 15-28°C (59-82°F).
- ✓ 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

### Packaging and storage

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

### Suggested varieties:

Shiraz ; Merlot ;  
 Grenache ;  
 Tempranillo  
 fruit-Forward  
 styles red.

### 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.

**Distributed by:**