

LALVIN NBC™

Saccharomyces cerevisiae

Finesse and minerality

DESCRIPTION

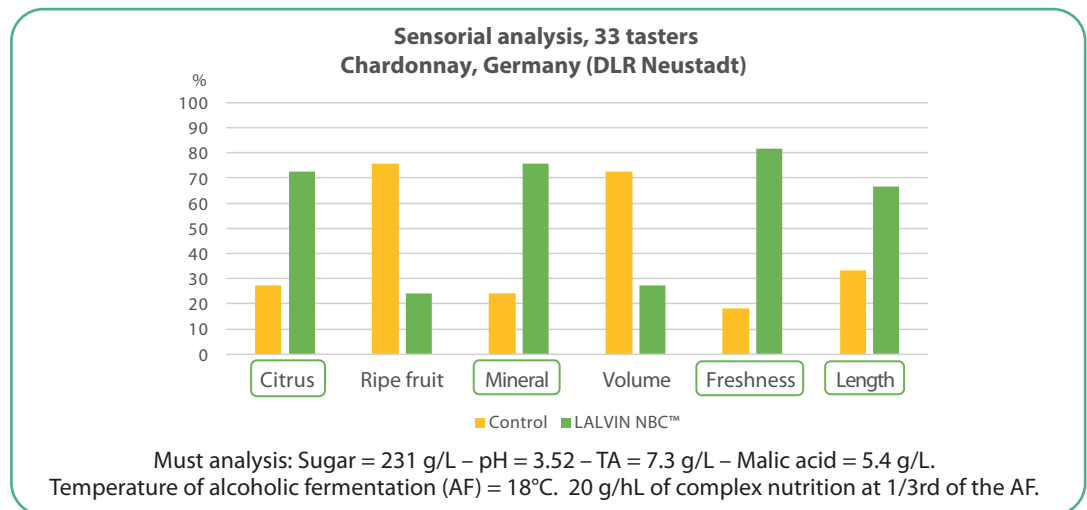
LALVIN NBC™ was isolated from Chardonnay grapes in Burgundy in collaboration with the COEB (Centre Oenologique de Bourgogne). It was selected both for its good alcoholic fermentation performance and its organoleptic profile, following modern Chardonnay winemaking. LALVIN NBC™ enhances the varietal typicity while revealing minerality and elegance in high quality white wines.



BENEFITS & RESULTS

LALVIN NBC™ demonstrates good and reliable alcoholic fermentation performance in a wide range of white winemaking conditions, making it particularly suitable for the production of premium white wines from diverse origins.

Wines fermented with LALVIN NBC™ show common trends in their elegant texture, aromatic finesse and a long and tingly finish. They are frequently described as balanced and crispy, with an appealing minerality, some white flowers, citrusy and flint-like hints. LALVIN NBC™ is also particularly interesting when fermenting in barrels as it helps to bring freshness and excellent wood integration.



In this comparative trial done in a Chardonnay from Germany, the wine fermented with LALVIN NBC™ revealed more freshness with citrus and mineral notes than with the control yeast.



YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to help overcome demanding fermentation conditions.

YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of sensory deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.



PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Competitive factor neutral
- Alcohol tolerance up to 15% (v/v)
- Short lag phase
- Steady and reliable fermentation vigor
- Optimal fermentation temperature: 14 to 20°C
- Medium to high relative nitrogen demand
- Low relative potential for SO₂ production
- Low acetaldehyde production
- Excellent compatibility with selected wine bacteria for MLF

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage 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. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
4. Inoculate into the must.

+ Notes:

The total rehydration time should not exceed 45 minutes.

It is crucial that a clean container is used to rehydrate the yeast.

Rehydration directly in must is generally not advisable.

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions the use of 30 g/hL of GO-FERM PROTECT EVOLUTION™ when rehydrating the yeast is recommended.

To ensure optimal yeast performance, please apply carefully an adapted yeast nutrition management.

PACKAGING AND STORAGE

- Available in 500g
- Store in a cool dry place
- 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. April 2022.



WINE
YEASTS



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NUTRIENTS
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Original by culture