#### SACCHARC CEREVISIAE



# FOR ULTRA PREMIUM RED WINES

TERROIR SELECTION Vignoble PRIORAT D.O.C





For more than 25 years, Lallemand has been selecting the best from nature. The ever-more challenging

conditions of fermentation have propelled Lallemand to develop a new production. process for these natural yeasts - the YSEO<sup>®</sup> process - which optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavours. YSEO® yeasts are 100% natural and

non-GMO.

**YSEO** 

## APPLICATIONS

Lalvin Clos<sup>®</sup> (YSEO<sup>®</sup>) has been selected by the University of Rovira and Virgili in Spain (Biotecnología Enológica de la Facultad de Enología de Tarragona) from the Priorat area, situated in the Tarragona area. The selection criteria of that strain were, first of all, to preserve the typical characteristics of wines from the Priorat D.O.C (Denomination de Origen), where alcohol and polyphenol levels are usually very high.

The different vinification trials realized in this area with this strain, revealed its capacities to have a very good implantation in difficult conditions such as low nitrogen content in a very large range of temperature.

The results of various experimental and industrial vinification in others areas with Carignan, Grenache, Shiraz and Tempranillo grapes, confirmed the potential of this strain to be a real good tool to enhance aromatic complexity, structure and mouthfeel.

Thanks to these remarkable qualities, Lalvin Clos® (YSEO®) appears to be an exceptional tool to manage the Ultra Premium wine alcoholic fermentation.



"During the 2008 vintage in Calatayud (Spain), we carried out full scale production trials with the new Lalvin Clos<sup>®</sup> yeast (YSEO<sup>®</sup>).

In Calatayud, we trialed the Lalvin Clos® yeast alongside another strain (a Nebbiolo isolate from Barolo favored for color enhancement and full-bodied wines). There were two fermentations of old vine Grenache and Tempranillo which provided extreme conditions where

nutrition, yeast stress and tannin management could have posed difficulties for the yeast. The results confirmed the preliminary findings outlined in the development of Lalvin Clos®: a very good implantation and a very short lag phase compared to another strain. Similarly alcobol level and volatile acidity level were both slightly reduced in the wine made with Lalvin Clos®. Perhaps the most important features of the trial were the organoleptic differences witnessed between the two wines. The wine fermented with Lalvin Clos® had a better definition of tannins and more harmony within the tannic structure. Whilst displaying less red fruit and less upfront fruit characters on the nose and palate, the Lalvin Clos® wine was viewed to be more complex in blind tastings with other winemakers. The Lalvin Clos® wine had an accent on minerality, length and more complete, complex flavors."

> NORREL ROBERTSON Master of Wine Winemaker & Consultant Calatayud, Spain

#### MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- Saccharomyces cerevisiae var. cerevisiae
- Killer factor
- Very high tolerance to alcohol: up to 17%
- Short lag phase
- Regular fermentation rate
- Large tolerance temperature range: 13 to 35°C
- Moderate requirement in assimilable nitrogen
- Low production of volatile acidity
- High resistance to SO,
- Good compatibility with malolactic fermentation

TRIAL COMPARATIVE WITH SACCHAROMYCES CEREVISIAE BAYANUS IN HIGH SUGAR CONTENT MUST

Bellmunt de Priorat (D.O. Priorat). Grenache 2008 (Brix: 26,3; pH: 3,43; AT: 2,9 g/L).



#### DOSAGE

Red winemaking: 25 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).
- $4^{\circ}$ / The total rehydration duration should never exceed 45 minutes.
- $5^{\circ}$ / It is essential to rehydrate the yeast in a clean container.

6°/ The rehydration in must is not advisable.

### **BIBLIOGRAPHIC REFERENCES**

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