

TERROIR SELECTION: Danube VALLEY

Lalvin R-HST

EXPRESSION OF RIESLING AROMAS

APPLICATIONS

The Lalvin R-HST (Riesling Heiligenstein) strain was isolated from Riesling grapes from the prestigious Heiligenstein region, near the Danube valley west of Vienna. R-HST was selected for its excellent enological properties based on selection trials done from 1991 to 1996.

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Competitive factor K2
- Alcohol tolerance up to 15.5%
- Short lag phase
- Moderate fermentation rate
- Temperature range from 10-30°C
- Average requirement in assimilable nitrogen
- Average requirements in O₂.
- Low production of volatile acidity: 0,2 g/L eqH₂SO₄
- Low SO₂ production
- Low H₂S production
- Low foam production

In comparative studies, R-HST produced few higher alcohols (isobutanol, isoamyl alcohol and phenyl ethanol), resulting in excellent taste trial results. In comparative studies, R-HST produced few higher alcohols (isobutanol, isoamyl alcohol and phenyl ethanol), resulting in excellent taste trial results. Good sedimentation leads to wines clarifying under 100 NTU. The volatile acidity production is very low (0.2- 0.3 g/L).

A relatively neutral strain, this strain respects and improves the more fruity varieties by adding volume to most white wines. The effects are particularly important for white wines with a long cellaring process (eg. Riesling). R-HST tends to produce white wines that are fresh and fruity that can quickly be marketable but also produce stable aromatic and organoleptic properties. In very cool fermentations, allow the temperature to move up towards the end to allow the yeast to finish strongly.

DOSAGE

White, Red and Rose winemaking:	25 to 40 g/hl
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Note: dosage range is based on the must sugar content and sanitary state of the grapes and winery.

HOW TO USE

Rehydrate R-HST in 10 times its weight of water at 40°C. If using Go-Ferm, prepare Go-Ferm suspension in 20 times its weight of water at 42 °C prior to adding the active dried yeast. Let stand for at least 20 minutes then gently stir occasionally to break up any clumps. Add to the must.

- THE TOTAL REHYDRATION DURATION SHOULD NEVER EXCEED 45 MINUTES
- AVOID COLD SHOCKING THE YEAST. THE TEMPERATURE DROP BETWEEN THE MUST TO BE INOCULATED AND THE REHYDRATION MEDIUM SHOULD NEVER BE >10°C (if any doubt, please contact your supplier or Lallemand)
- IT IS ESSENTIAL TO REHYDRATE THE YEAST IN A CLEAN CONTAINER.
- INITIAL REHYDRATION IN MUST IS NOT ADVISABLE.

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