



# LALVIN RHONE 2226™

*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 YSEO™ process has optimised the reliability of alcoholic fermentation, reducing the risk of organoleptic deviations.



## Excellent alcohol tolerance

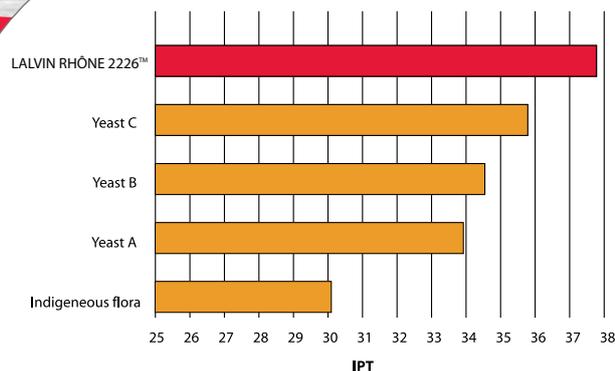
*Selection: Inter-Rhône Avignon*

### Applications

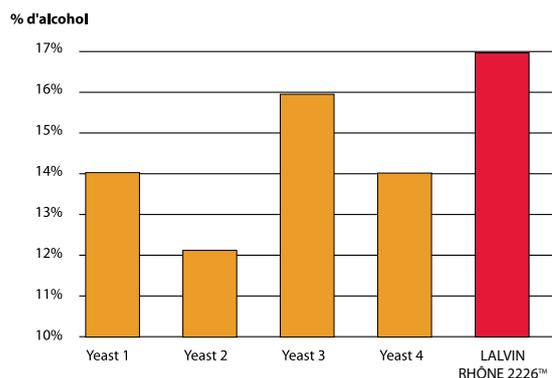
LALVIN RHÔNE 2226™ is a vineyard isolate from Côtes du Rhône. It is very alcohol tolerant and highly recommended for high sugar reds and late harvest wines. In red varieties, high color and important tannic structure, as well as black cherry, berry and "cherry cola" aromas, characterize LALVIN RHÔNE 2226™.

LALVIN RHÔNE 2226™ is especially adapted to warm and dry climate areas producing grapes of strong maturity with high alcoholic potential degree (sometimes until 16 even 17% alcohol) and high temperature of fermentation (around 30-35°C).

## Tannic structure and alcohol resistance



Effect of LALVIN RHÔNE 2226™ on the contents in total polyphenols in Gamay (Cuinier)



Comparison of alcohol resistance between LALVIN RHÔNE 2226™ and other yeasts.

### Technical characteristics

- ✓ *Saccharomyces cerevisiae* var. *cerevisiae*
- ✓ Competitive factor
- ✓ Tolerance to alcohol : up to 17 %
- ✓ Short lag phase
- ✓ Fast fermentation rate
- ✓ Optimum temperature range : 15 to 28°C
- ✓ High requirement in assimilable nitrogen
- ✓ Low production of acetaldehyde  
= better efficiency of SO<sub>2</sub>
- ✓ Low production of volatile acidity:  
0,25 g/L eqH<sub>2</sub>SO<sub>4</sub>
- ✓ Average production of SO<sub>2</sub> (40 mg/L)
- ✓ Low production of H<sub>2</sub>S
- ✓ Average foam production

### 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.

**Distributed by:**