

VITILEVURE®

SYRAH

YSEO™

Yeast selected by the oenology laboratories at the Chambre d'Agriculture de la Drôme and the Université du Vin de Suze la Rousse.

For the production of red, fruity rosé, and varietal wines, notably made from Syrah.

Lallemand has developed a unique yeast production process called YSEO™ (Yeast SEcurity and Sensory Optimization). This process increases fermentation reliability and security and ensures fewer organoleptic deviations.



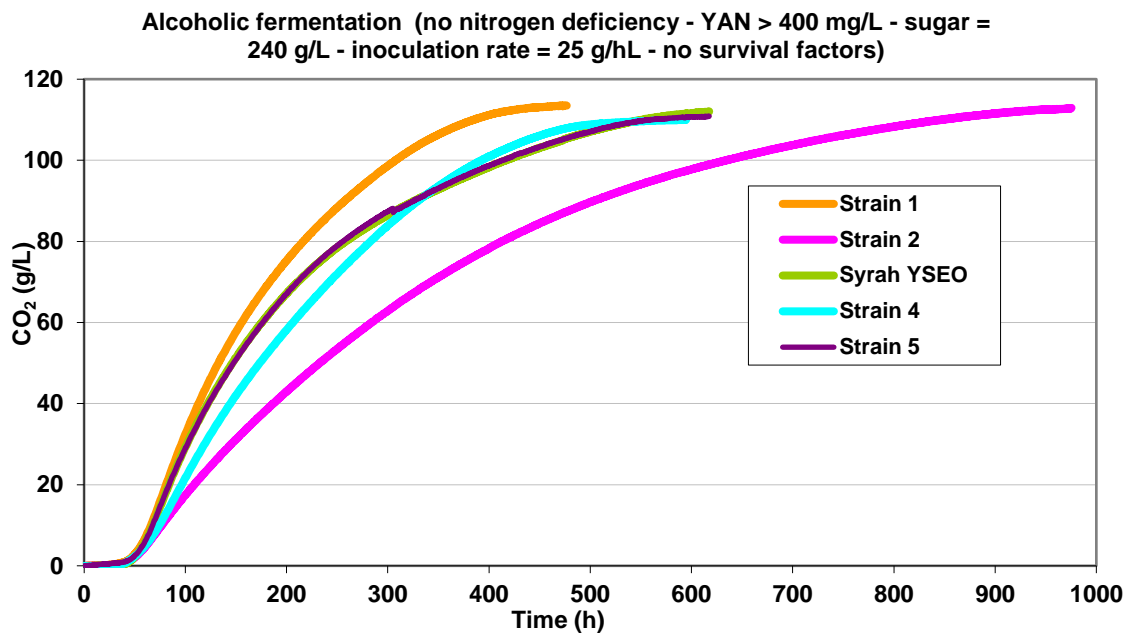
1 APPLICATIONS

VITILEVURE SYRAH YSEO™ has been selected from the best Syrah regions of the Rhône Valley. It expresses all the aromatic potentials of this variety, in the different types of regions. VITILEVURE SYRAH YSEO™ is characterized by its capacity to preserve the acidity and to enhance the color intensity.

Due to its ability to enhance norisoprenoid varietal aromas, VITILEVURE SYRAH YSEO™ is used to produce rosé wines from different varietals with persistent red fruit aromas.

2 MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- **Species:** *Saccharomyces cerevisiae var. cerevisiae*
- **Killer character:** neutral. Implants well during inoculation and is not hindered by possible indigenous killer yeasts
- **Alcohol tolerance:** up to 16% vol., however, for musts with an alcohol potential over 14.5%, it is recommended to maintain the temperature at 18 - 20°C, to add **PREFERM** in the rehydration and to add oxygen at the right times
- **Fermentation temperature:** 15 to 32°C
- **Fermentation kinetics:** regular et complete
- **SO₂ production:** very low
- **H₂S production:** very low
- **Foam production:** low
- **Production of volatile acidity:** low, 0.1 g/L to 0.15 g/L (H₂SO₄)
- **Nitrogen needs:** low
- **Glycerol production:** high, 7 g/L in synthetic medium, around 9 g/L on Syrah must
- **Malolactic fermentation compatibility :** good



3 DOSAGE AND INSTRUCTION FOR USE

Recommended dosage rate: 20 g/hL

- Rehydrate the selected yeast in 10 times its volume in water at 35 - 37°C in a clean container
- Stir gently, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C
- Add the starter to the must and homogenise
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended
- We recommend the addition of **PREFERM** to treat highly clarified musts

4 PACKAGING AND STORAGE



0.5 kg bag - 20 x 0.5 kg box

Store in a cool, dry place for up to 4 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

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