



EC 1118®

ORIGIN AND APPLICATION

Robust, Reliable and Neutral. Useful for a wide range of applications, including wine and fruit cider fermentations.

A yeast selected from the famous French region of high-quality sparkling wine for its excellent properties in producing base wine for sparkling wine as well as "in-bottle" secondary fermentation.

Lalvin EC 1118® is known for its robust and reliable fermentation kinetics. Its sensory contribution is considered neutral, as it gives very little sensory contribution to the wine.

It is used extensively in the world for the production of sparkling, white and red wines.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white, rosé and red wine production. Highly recommended for secondary fermentation.
- *Saccharomyces cerevisiae var. bayanus*
- Desirable fermentation temperature: 10-30°C.
- Alcohol tolerance 18% v/v *subject to fermentation conditions.
- Low relative nitrogen demand (under controlled laboratory conditions)
- Short lag phase and high fermentation vigour. Cooling may be required to control this high vigour.
- Very low production of H₂S under low YAN conditions
- Low production of SO₂ binding compounds.
- Moderate relative potential for SO₂ production (can produce high levels of SO₂ under low nutrient conditions, up to 50mg/L). Generally considered to be neutral to MLF.
- Killer factor active.
- Low foam producer.



INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

- 1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L of 40-43°C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C, sprinkle 250g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
- 5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

PACKAGING AND STORAGE

- Pack size is 500 g.
- All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original **by culture**