Selected from Nature

LALVIN™

LALVIN FC9™

Saccharomyces cerevisiae var. *cerevisiae*

Selected active dry wine yeast

YSEO™

Research in collaboration with Washington State University

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.

For sale fermentation and quality of Eaux-de-Vie

Applications

Wines intended for distillation are only one step in obtaining Brandy "eaux-de-vie" and thus require certain qualities to be suitable for heating.

The main requirements for winemaking are as follows: alcoholic fermentation of unracked musts containing no sulphites needs to be fast; malolactic fermentation (not obligatory) needs to be possible immediately after this, and concentrations of certain compounds (higher alcohols, acetaldehyde, ethyl acetate, volatile sulphur compounds) in wines intended for distillation need to be low.

To meet these requirements and help obtain quality eaux-de-vie, LALVIN FC9™ yeast has been selected on the Cognac "terroir" by the BNIC (Bureau Interprofessionnel de Cognac) and the University of Nantes, in collaboration with Lallemand. This yeast is dominant towards the end of fermentation and belongs to a yeast family that is well-represented in the region.

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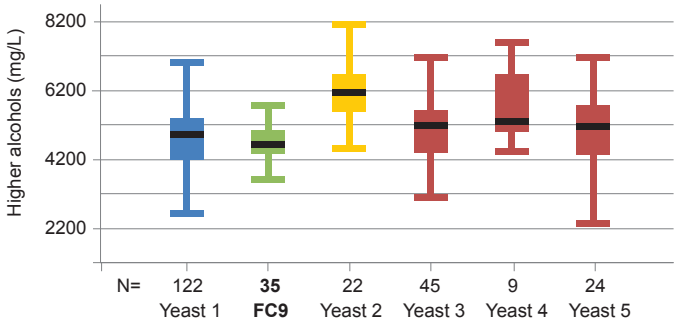
Quality of wines for heating

On average, LALVIN FC9™ produces higher alcohols in lower amounts and far more constantly than other yeasts.



Comparison of higher alcohol producon between various yeasts, measured by analysing micro-distillates.
Yeast selection programme: development of regional strains, BNIC viticultural research station technical workshop.

Technical characteristics

Saccharomyces cerevisiae var. *cerevisiae*

K2 killer factor: excellent implantation in the medium

Short lag phase

Fast fermentation rate

Good alcohol tolerance

Very low assimilable nitrogen needs

Low volatile acidity production

Low SO_2 and H_2S production: due to low assimilable N_2 needs

Low foam production

Breaks down about 20% of malic acid

Low production of higher alcohols

Low acetaldehyde production

Promotes MLF

Recommended for distillation on fine lees

Packaging and storage

- Available in 500 g and 10 kg box
- 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.

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