



LALVIN RHÔNE 2323TM

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 YSEOTM process has optimised the reliability of alcoholic fermentation, reducing the risk of organoleptic deviations.



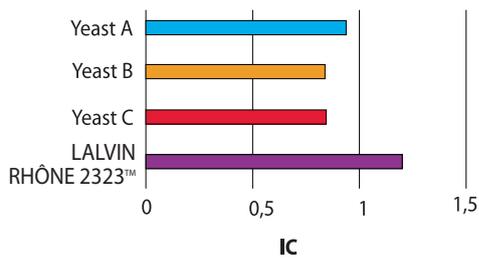
Enhancing polyphenol content

Selection: Côtes du Rhône

Applications

LALVIN RHÔNE 2323TM was selected by the technical service of the Comité Interprofessionnel des vins AOC Côtes du Rhône et de la Vallée du Rhône (CIVCRVR). The selection was carried out from a culture collection of over 600 yeasts, sampled over the last 15 years in vineyards from the region. LALVIN RHÔNE 2323TM is recommended for the fermentation of red wine and it was retained for high alcohol production, low volatile acidity production and good extraction of phenolic compounds.

Tannic structure and oenological properties



Influence of the yeast on the color intensity (IC) at the end of alcoholic fermentation, Grenache, (CIVCRVR).

Variety	Yeast	% vol.	AV g/L H ₂ SO ₄	IC	DO280 nm
Grenache	LALVIN RHÔNE 2323™	13,35	0,27	5,1	50,3
	A	13,5	0,35	4,5	47,4
	B	13,4	0,3	4,6	47,3
Syrah	LALVIN RHÔNE 2323™	13,1	0,31	21,1	89,7
	A	13,45	0,38	20,9	90,1
	B	12,8	0,38	18,5	81,8

Wines characteristics depending on the yeast (*Le vigneron*)

Technical characteristics

- ✓ *Saccharomyces cerevisiae* var. *cerevisiae*
- ✓ Competitive factor
- ✓ Tolerance to alcohol: 15%
- ✓ Short lag phase
- ✓ Regular and moderate fermentation rate
- ✓ Optimum temperature range: 15 to 28°C
- ✓ Low volatile acidity production
- ✓ Low SO₂ production
- ✓ Low H₂S production
- ✓ High requirement in assimilable nitrogen

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.

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