

# LEVEL 2™ SOLUTIONS FLAVIA® MP346

The wide variety of selected natural yeast reflects biodiversity, yet this biodiversity is still underexploited despite the large number of species and subspecies (other than *Saccharomyces cerevisiae*) that are present in the grape must. During spontaneous fermentation, the microbial population dynamics result in a succession of enzyme activity that undoubtedly contribute, positively or negatively, to the aromatic complexity and diversity of wine. Lallemand R & D researched use of the non-conventional yeast such as *Metschnikowia pulcherrima* used in sequential inoculation with a *Saccharomyces cerevisiae*, to opens up new possibilities for winemakers.



## ORIGIN AND APPLICATION

Used to express varietal flavours such as terpenes and thiols in varietal white and rose wines.

**FLAVIA**® is a pure culture of *Metschnikowia pulcherrima*, selected from nature by Universidad de Santiago de Chile (USACH) for its capacity to release enzymes with  $\alpha$ -arabinofuranosidase activity. Used in sequential inoculation with a compatible *Saccharomyces cerevisiae* yeast (Lalvin QA23™ highly recommended), **FLAVIA**® will impact on the production of varietal aromas (terpenes and volatile thiols) of varietal grapes.

The fermentation kinetics are considered very good. In addition, when compared to the sensory performance of other 'aromatic yeast' **FLAVIA**® consistently demonstrated a greater intensity of aromatics. A contribution to mouthfeel has also been described. This mouthfeel is not necessarily derived from glycerol, but from polysaccharide release and early autolysis of the *Metschnikowia pulcherrima*.

Typical descriptors using this yeast were freshness and mouthfeel.

Highly recommended for Riesling and Sauvignon Blanc.

## MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white and rosé wines 
- Specie: *Metschnikowia pulcherrima*
- Fermentation temperature: 15-22°C (59-71°F). Optimal temperature is 18-20°C (64-68°F)
- Alcohol tolerance – The use of Go-Ferm Protect Evolution™ is highly recommended during the rehydration of **FLAVIA**® due to the low alcohol tolerance of this yeast.
- To be used in sequential inoculation with Lallemand *Saccharomyces cerevisiae* Lalvin QA23™

**FURTHER READING** (Please request this booklet from your Lallemand representative).

"The Use of Non-Conventional Micro-organisms in Winemaking"  
 Proceedings of The XXIII<sup>es</sup> Entretiens Scientifiques Lallemand,  
 Monestier, France, April 26, 2012"

## INSTRUCTION FOR USE

### TO BE USED IN SEQUENTIAL INOCULATION AS FOLLOWS

\*Before inoculation, make sure that the free SO<sub>2</sub> level is lower than 15mg/L.

#### 1st Inoculation: FLAVIA®

Inoculate at 25g/hL (2lb/1000gal): Rehydrate the yeast in 10 times its weight of water at 30°C (86°F). After 15 minutes, stir gently. To help the rehydrated yeast acclimatise to the cooler juice temperature and avoid cold shock, slowly combine an equal amount of juice with the yeast rehydration solution (this step may need to be repeated), until the yeast suspension is within 10°C (18°F) of the juice to be inoculated.

Total rehydration time should not exceed 45 minutes. Inoculate the *Saccharomyces cerevisiae* (2nd inoculation) 24 hours after **FLAVIA**® inoculation.

#### 2nd Inoculation: *Saccharomyces cerevisiae*

Lalvin QA23™ highly recommended.

24 hours after **FLAVIA**® inoculation, proceed to the second inoculation with Lalvin QA23™. Follow the classical Lalvin QA23™ rehydration, acclimatisation and handling protocol.

**\*\* Please note, you may not see a reduction in Brix after the FLAVIA® addition, this is not of a concern. It is the enzymatic activity of FLAVIA® that gives the desired outcomes, hence ensure Lalvin QA23™ is added 24 hours after FLAVIA® inoculation, irrespective of evident Brix drop.**

**FOR MORE INFORMATION PLEASE CONTACT YOUR LALLEMAND REPRESENTATIVE**

#### PACKAGING AND STORAGE

This yeast should be stored dry, below 11°C (52°F) 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.*