



YEAST

**PERSY™**

ORIGIN AND APPLICATION

For clean and balanced fruit forward wines

Lalvin Persy™ is highly recommended to produce wines with maximum expression of varietal aroma. Because of its unique properties, such as the non-production of SO₂ and nonperceptible levels of H₂S, **Lalvin Persy™** is the right choice to ferment varieties like Shiraz, Tempranillo and Pinot noir, enhancing the fruit character, freshness and aroma persistency.

Lalvin Persy™ shows excellent fermentative performance, alcohol tolerance and good compatibility with MLF. Wines fermented with **Lalvin Persy™** from different varieties show a perceptible impact in mouthfeel, with round and soft tannins.

The selection of **Lalvin Persy™** was done through a collaborative study between Lallemant, Montpellier SupAgro and INRA Montpellier. This innovative selection technique for yeast has been patented: «*Method of control on the production of sulfites, hydrogen sulfur and acetaldehyde by yeast*».



Lallemant 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, but not all yeast can be prepared by this process. The process (when compared to non YSEO®):

- Improves the yeast cells assimilation of essential micronutrients and vitamins.
- Improves the yeasts ability to implant in the must for a more reliable fermentation.
- Linked to a reduction in yeast stress thereby reducing H₂S, VA and SO₂ production.
- Shorter lag phase.
- Improves the resistance and adaption of the yeast under difficult fermentation conditions.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for red wine production. ○ ○ ●
- *Saccharomyces cerevisiae*
- Killer factor: Positive
- Optimum fermentation temperature: 15-28°C
- Moderate to fast fermentation
- High alcohol tolerance (up to 16% v/v)
- Low VA
- Low nitrogen requirement
- Non perceptible levels of H₂S
- Low to no SO₂ production
- Low production of SO₂ binding compounds
- Excellent MLF compatibility

LALLEMAND

LALLEMAND OENOLOGY

Original **by culture**WINE
YEASTSWINE
BACTERIANUTRIENTS
/PROTECTORSSPECIFIC
INACTIVATED YEASTS

ENZYMES



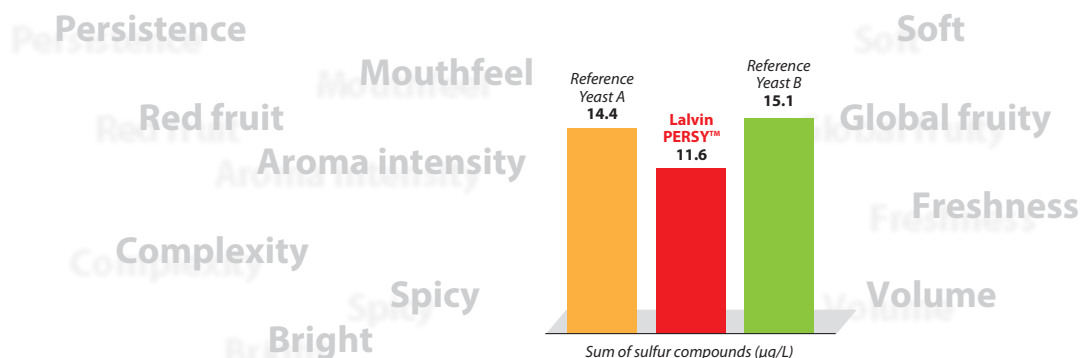
CHITOSAN

VINEYARD
SOLUTIONS



YEAST

Lalvin PERSY™ sensory impact



Sulfur compounds in a Syrah 2018 from Languedoc (France)

INSTRUCTION FOR USE

Dosage for rate :

25 g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 cells/mL).

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

- Available in 500 g
- Store in a cool dry place.
- To be used once opened.

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.

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