



For more than 25 years, Lallemand has been selecting the best winemaking yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemand to develop a new production process for these natural yeasts (100% natural and non-GMO). Since 2006, the YSEO° process has optimized the reliability of alcoholic fermentation and reduced the risks of fermentation off-flavours.

# **Applications**

- The innovative method used to select Lalvin Sensy™ involves natural crossing of indigenous wine yeast and helps to identify and select wine yeast producing very low level of sulfur compounds.
- Lalvin Sensy<sup>™</sup> has been characterized and selected for its very **low capacity to produce H<sub>2</sub>S**, SO<sub>2</sub>, and Acetaldehyde, with the **security to complete alcoholic fermentation** especially when varietal aroma is sought after.
- H₂S confers negative aroma attributes to wine. It could be considered as a real issue especially for varietal white wine, as it generates unacceptable quality loses and mask aroma flavor. Lalvin Sensy™ will produce no or very little H₂S and is a great advantage to express varietal aroma from white quality grape.
- The low acetaldehyde productions of Lalvin Sensy™ will be a good asset to stabilize most of wines with moderates SO<sub>2</sub>
- Lalvin Sensy™ combines also all assets of a yeast need to conduct fermentation in white winemaking conditions.

### Technical characteristics

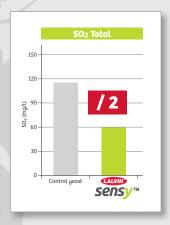
- Saccharomyces cerevisiae var. cerevisiae
- Active with competitive Killer factor
- Very good implantation
- Very short lag phase
- Complete to regular fermentation rate
- Alcohol resistance: up to 14.5%
- Temperature tolerance: 12 to 18 °C
- Low requirement in assimilable nitrogen

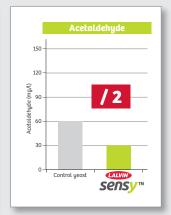
- Low H<sub>2</sub>S whatever fermentation environmental conditions
- Very low SO, production
- 🗫 Low volatile acidity production (< 0.35 g/L)
- Low acetaldehyde production
- Respects and contributes to enhance varietal aroma
- Very good mouthfeel

## **Sensory profile**

Lalvin Sensy<sup>TM</sup> produces a moderate level of fermentative aroma and very low level of  $H_2S$ , respecting the varietal aromas of the grape varietal. Lalvin Sensy<sup>TM</sup> gives more open wines whereas wine fermented with other yeast shows reductive notes. Lalvin Sensy<sup>TM</sup> has the capacity to enhance mouthfeel structure.









## Instructions for use

- For white winemaking conditions: 20 to 40 g/hL
  - 1°) Rehydrate in 10 times its weight of water (temperature between 35 and 40°C).
  - 2°) Dissolve carefully by gentle stirring and wait for 20 minutes.
  - 3°) Total rehydration duration should never exceed 45 minutes.
  - 4°) It is essential to rehydrate the yeast in a clean container.
  - 5°) The rehydration in must is not advisable

### Packaging and storage conditions

- Available in 500 g pack.
- To be used once opened.



Distributor:

