



Saccharomyces cerevisiae



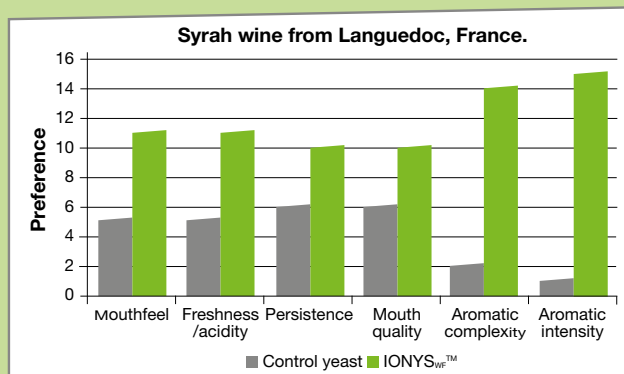
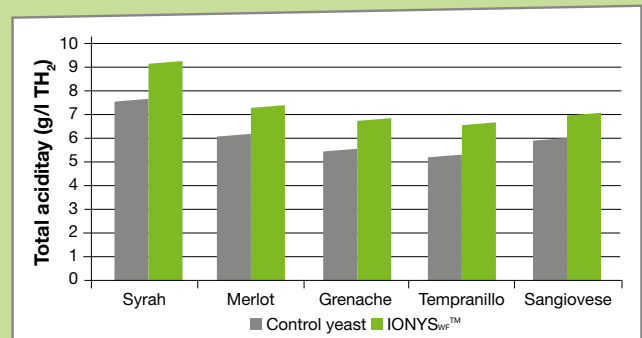
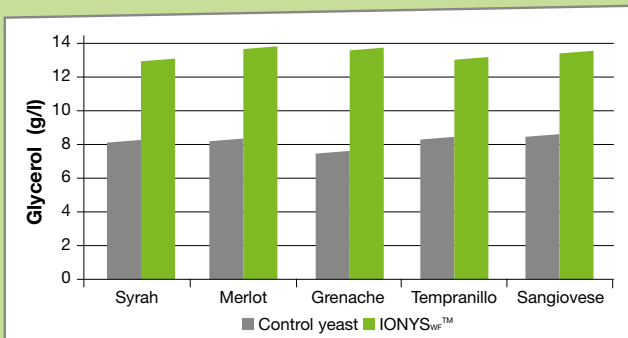
More acidity, more balance!

Description

IONYS_{WF}TM is the first wine yeast that has been selected within the *Saccharomyces cerevisiae* species for its capacity to naturally acidify must during alcoholic fermentation. **IONYS_{WF}TM** is the result of a common research project between Lallemand Oenology and INRA Montpellier, France. The aim of this collaboration was to select a wine yeast better adapted to the global warming conditions. **IONYS_{WF}TM** is suitable for red, rosé and white winemaking, especially in climates or varieties where winemakers want to balance the lack of acidity. Red wines obtained are well adapted for aging, keeping a balanced mouthfeel (acidity with pleasant texture) and aroma profile. White and rosé wines fermented with **IONYS_{WF}TM** reveal intense and complex aromas with bright acidity.

Benefits

IONYS_{WF}TM is a *Saccharomyces cerevisiae* selected yeast with a very special and unique metabolism over-producing **glycerol** and **organic acids** (malic, α-cetoglutaric and succinic acids).



Sensorial evaluation by a professional international panel (16 tasters: wine journalists, Masters of Wine, wine buyers).



Saccharomyces cerevisiae

Properties

- High acidification power:
+0.4 to 1.4 g/L total acidity (TH₂)
- High glycerol production (+ 30 to 40% compared to average and up to 15 g/L)
- Low alcohol producer (-0.4 to -0.8% v/v compared to average in winery conditions)
- Very low volatile acidity production
- Very low SO₂ production
- Ethanol tolerance: 15.5% alcohol
- Nitrogen requirements: Very high (appropriate nutrition is required)
- Long but steady stationary phase
- Optimum range of fermentation temperature:
24 to 28°C for red winemaking
16 to 18°C for white/rosé winemaking

Packaging and storage

- Available only in 500 g packaging
- Store 36 months at 4°C/38°F, in original unopened packaging.



Reference

DEQUIN Sylvie, TILLOY Valentin, ORTIZ-JULIEN Anne, NOBLE Jessica: Method for obtaining low ethanol-producing yeast strains, yeast strains obtained therefrom and their use.

Instructions for use

At reception, SO₂ level should be ≤ 4 g/hL.

Dosage for rate: 20 to 40 g/hL

1. Suspend 30 g/hL of GO-FERM PROTECT EVOLUTION™ in 20 times its weight of clean 43°C water. Dissolve by gently stirring.
2. Once the temperature of the solution has dropped to 40°C, add 25 g/hL of IONYS_{WF}™. Stir gently 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, acclimatize the temperature of the medium by slowly adding must).
4. The total rehydration time should not exceed 45 minutes.

A well-balanced nutrition is of primary importance for wine yeast during fermentation.

1. First addition of FERMAID O™ at beginning of fermentation.
2. Second addition of Lallemand complex nutrient around 1/3 sugar depletion (the end of exponential growth and the beginning of the stationary phase).

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