TANGO MALBEC™

YSEO® PROCESS
Yeast Security Optimization

ORIGIN AND APPLICATION

High-end yeast for Malbec *(Argentine vineyards)*

Lalvin Tango Malbec™ yeast was isolated by the National Institute of Agricultural Technology (INTA) in the La Consulta Region (Uco valley, Mendoza, Argentina) from Malbec fermentations.

Lalvin Tango Malbec™ has good fermentative properties, and helps bring forward varietal fruit character, as well as impacting mouth structure and balance.

Lallemand 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®):

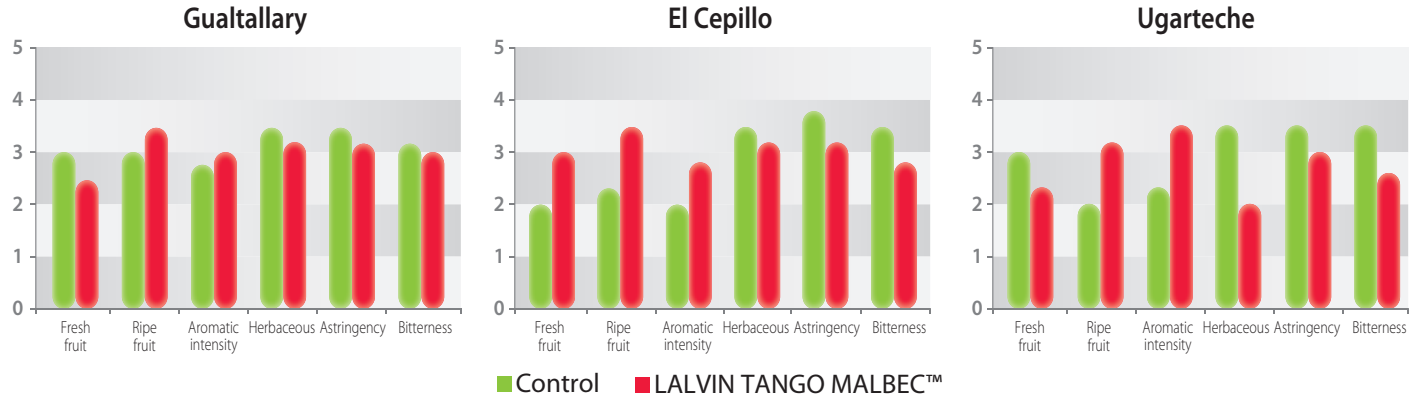
- Improves the yeast cells assimilation of essential micronutrients and vitamins.
- Improves the yeasts ability to implant in the must for a more reliable fermentation.
- Linked to a reduction in yeast stress thereby reducing H_2S, VA and SO_2 production.
- Shorter lag phase.
- Improves the resistance and adaption of the yeast under difficult fermentation conditions.

MICROBIAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae var cerevisiae*
- Neutral with respect to the killer factor
- Tolerance to ethanol: 15.5%
- Short lag phase
- Regular fermentation speed
- Optimum fermentation temperature of 15 to 28°C/(59-82°F)
- Average nitrogen requirements
- Low SO_2 production
- Accentuation of varietal aromas, with an increase in ripe fruit notes
- Respects colour and polyphenolic structure

Lalvin Tango Malbec™ sensory impact

Sensory analysis conducted by a panel of expert tasters (INTA, Mendoza, 2017)on wines resulting from the fermentations of grapes from 3 regions of Mendoza (Gualtallary, El Cepillo and Ugarteche).



INSTRUCTION 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/95-104°F).
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/ 50°F (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.

Bibliographic references

M. Combina, M. Daguerre, C. Catania, Selection of native yeast strain for Malbec fermentation: INTA 01, Proceedings of the VII Latin American Congress on Microbiology and Food Hygiene (LATINMIC), Santiago, Chile (2002) pp. 1–7.

M. Combina, B. Zorrilla, S. Avagnina, C. Catania, Evaluation of oenological behaviour of native yeast strain INTA01 at industrial scale, Proceedings of the II Latin American Congress on Viticulture and Oenology, Santiago, Chile (2003)pp. 1–5.

PACKAGING AND STORAGE

- Available in 500 g.
- Store in a cool, dry place.

01/2019