

GIVE BACK FRESHNESS TO YOUR WINE



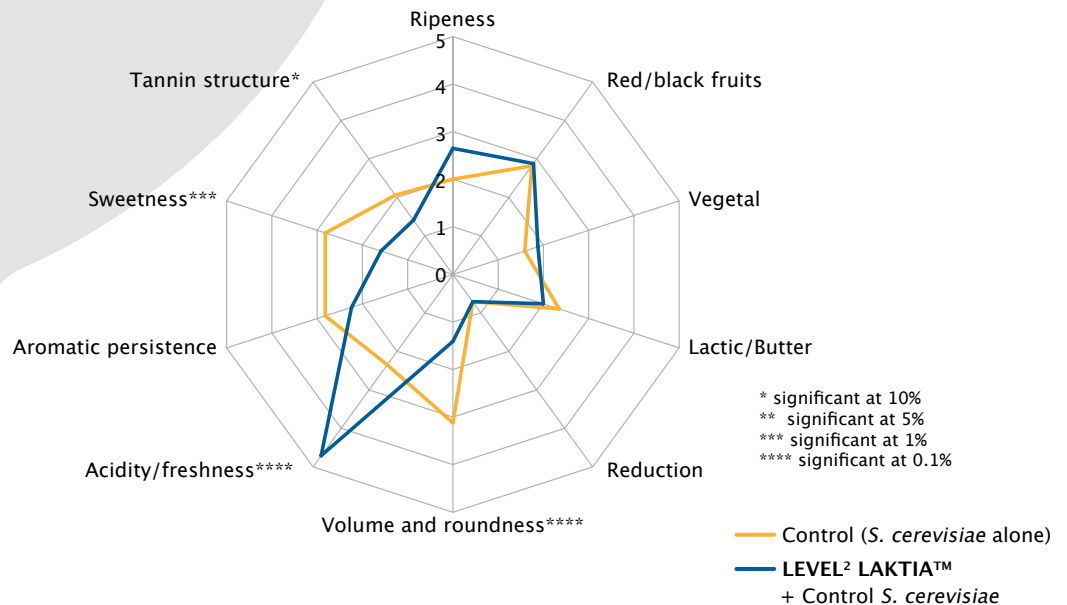
The wide variety of selected natural yeasts reflects the biodiversity, and yet this diversity is still underexploited despite the large number of species and subspecies (other than *Saccharomyces cerevisiae*) that are present in most grape musts. During spontaneous fermentation, actual microbial population dynamics result in successions of enzyme activity that undoubtedly contribute, positively or negatively, to the aromatic complexity and diversity of the wine. Thanks to Lallemand Oenology R&D research program, the management of alcoholic fermentation (AF) introducing the use of non-*Saccharomyces* selected yeasts in combination with *Saccharomyces cerevisiae* opens new possibilities for winemakers.

DESCRIPTION

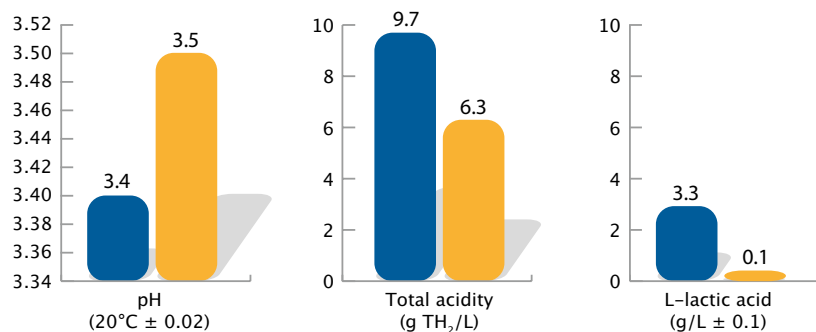
LEVEL² LAKTIATM is a pure culture of *Lachancea thermotolerans*, selected by Lallemand Oenology for its unique properties to produce high levels of lactic acid during fermentation. Used in sequential inoculation with most selected *Saccharomyces cerevisiae* yeast, LEVEL² LAKTIATM, by producing significant level of lactic acid, is a natural tool for blending and/or to re-equilibrate wines from hot climate. Moreover than freshness and acidity, LEVEL² LAKTIATM also brings aromatic complexity from the beginning of alcoholic fermentation.

BENEFITS

Merlot wine tasting (south of France)



Acidity Impact (Tempranillo, Spain)



End of AF analysis (malate concentration and volatile acidity were the same)

GO TO THE NEXT LEVEL



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PROPERTIES

- Pure culture of *Lachancea thermotolerans*
- Lag phase: Moderate
- Alcohol tolerance: <10% v/v
- Optimum fermentation temperature: from 14 to 28°C
- High nitrogen requirements
- Low production of volatile acidity
- High glycerol production

INSTRUCTIONS FOR USE

TO BE USED IN SEQUENTIAL INOCULATION AS FOLLOW

Red winemaking: At reception SO₂ addition should be ≤ 4 g/hL

White winemaking: Before inoculation, make sure that free SO₂ level is lower than 15 mg/L.

1ST INOCULATION: LEVEL² LAKTIA™

Inoculate at 25 g/hL: rehydrate the yeast in 10 times its weight of water at 30°C/86°F.

After 15 minutes, stir very gently.

To help the yeast rehydrated acclimate to the cooler juice temperature and avoid cold shock, slowly combine an equal amount of juice with yeast rehydration solution (this step may need to be repeated).

Total rehydration time should not exceed 45 minutes.

2ND INOCULATION: *Saccharomyces cerevisiae*

After 24 hours, proceed to the 2nd inoculation of selected *Saccharomyces cerevisiae* yeast at 25 g/hL, using GO-FERM PROTECT™ or GO-FERM PROTECT EVOLUTION™ during the rehydration following recommended protocol.

Note: Delayed inoculation of the *Saccharomyces cerevisiae* will lead to increased production of lactic acid by LEVEL² LAKTIA™, and by consequence a higher acidification effect.

• Nutrition recommendations:

- 1/ Add organic yeast nutrient just after LEVEL² LAKTIA™ inoculation.
- 2/ Add organic or complex yeast nutrient at 1/3rd of alcoholic fermentation.

• MLF management recommendations:

- Prefer co-inoculation with selected wine bacteria added at the same time as *Saccharomyces cerevisiae* inoculation.
- For a sequential inoculation with selected wine bacteria, if the lactate level is higher than 3 g/L, make a blend with other wines before inoculation.

For more information please, contact your Lallemand representative

PACKAGING AND STORAGE



- Available only in 500 g packaging
- Store 24 months at 4°C/38°F, in original unopened packaging.

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