



**M™**

## ORIGIN AND APPLICATION

**Used for the production of red wines, especially Grenache. Useful for tannin extraction.**

Lalvin M™, commonly referred to as UCD 522®, was selected by researchers of The University of California (Davis) from the yeast collection of the Pasteur Institute, Paris. Lalvin M™ is also known under strain identification of M1107®.

Generally considered quite neutral from a sensory perspective. Useful for extracting tannins during red wine vinification.



## MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white, rosé and red wine production.
- *Saccharomyces cerevisiae var. cerevisiae*
- Fermentation temperature range is 15-30°C.  
Desirable fermentation temperature: 20-30°C. *\*subject to fermentation conditions.*
- Alcohol tolerance 14% v/v *\*subject to fermentation conditions.*
- Low relative nitrogen demand (under controlled laboratory conditions).
- Short lag phase and moderate fermentation vigour.
- Low production of H<sub>2</sub>S under low YAN conditions.
- Moderate relative potential for SO<sub>2</sub> production.
- Killer factor sensitive.



## INSTRUCTION FOR USE

### Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately  $5 \times 10^6$  viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

### 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

- All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

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.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD  
SOLUTIONS



LALLEMAND OENOLOGY

Original **by culture**