

Hybrid yeast selected by the Institut National de la Recherche Agronomique (INRA) in Colmar.

Finesse and aromatic expression of white grape varieties.

APPLICATIONS



LEVULINE® ALS was selected in Alsacian vineyards both for its fermentation qualities and its potential for revealing the aromas of certain grape varieties. Maintain a temperature of around 18°C during fermentation in order to optimize the expression of varietal aromas.

LEVULINE® ALS is recognized for revealing:

- **terpenes** (Muscat, Muscadelle, Semillon) through its β -glycosidase activities;
- **thiols** (grape varieties such as Sauvignon, Riesling, etc.);
- aromatic compounds such as **geraniol** (rose) and **linalol** (orange flower, rose) characters.

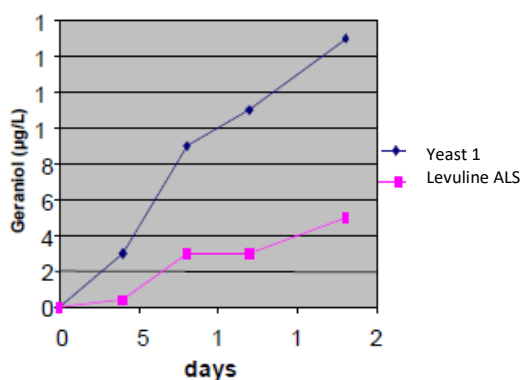


Figure 1 - Incidence of LEVULINE® ALS on the duration of perception of the thiol 4MMP (smell of bud of blackcurrant/box tree) of the vine Sauvignon (Faculty of oenology of Bordeaux) in comparison with a reference yeast

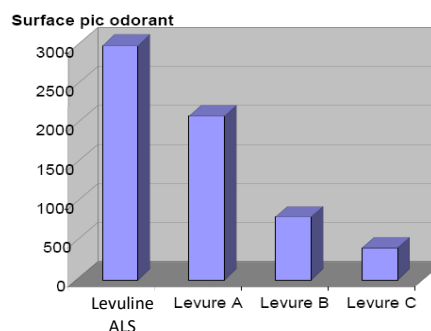


Figure 2 - Evolution of the contents in geraniol (smell of rose) of a must of Sauvignon fermented by two yeasts of which LEVULINE® ALS (Faculty of œnology of Bordeaux)

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*/kudriazevii
- **Killer factor:** neutral
- **Fermentation speed:** fast
- **Lag phase:** 3 to 4 days maximum
- **Alcohol tolerance:** high (up to 17% vol.)
- **Fermentation temperature range:** 15 to 25°C

- **Nitrogen need:** low need but important survival factor requirements (sterols and fatty acids). It is important to add **GENESIS NATIVE™** in the rehydration phase and nutrients from the **HELPER™** range at 1/3rd of the alcoholic fermentation
- **Volatile acidity production:** average (approximately 0.35 g/L eq H₂SO₄). More volatile acidity may be produced during the first three days of the alcoholic fermentation if the instructions and conditions of use are not respected
- A minimum of 5 g/hL of sulphite is required
- **Sensibility to copper:** sensitive (> 1 mg/L)

DOSAGE AND INSTRUCTIONS FOR USE

Recommended dosage rate: 20 - 25 g/hL

- Rehydrate the selected yeast in 10 times its volume in water at 35 - 37°C in a clean container
- Stir gently, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C
- Add the starter to the must and homogenize
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended
- We recommend the addition of **GENESIS NATIVE™** for highly clarified musts (30 g/hL)

PACKAGING AND STORAGE



0.5 kg sachet, carton of 20 x 0.5 kg

Store in a **cool 11°C maximum dry place, for up to 1 year** in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

Recommended temperature range:

- transport and storage temperatures below **4°C**, and at least below 11°C for a short period of time,
- can withstand temperatures up to **20°C** for up to 3 days.

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