

Vitilevure 58W3

Strain 58W3 - INRA selection in Colmar

ALSATIAN YEAST FOR AROMATIC WHITE WINE ELABORATION
produced according to the specific YSEO process developed by Lallemand

FIELD OF APPLICATION

- ◆ **The strain 58W3** is particularly suitable for aromatic white wine elaboration, especially Gewurztraminer or Pinot Gris.
- ◆ It confers remarkable aromatic intensity and complexity to wines, as well as adding volume and richness.
- ◆ The characteristic fruity/floral and smoked/spicy aromas are over expressed by **58W3**, providing an increased typicity for the obtained wines (figure 1).

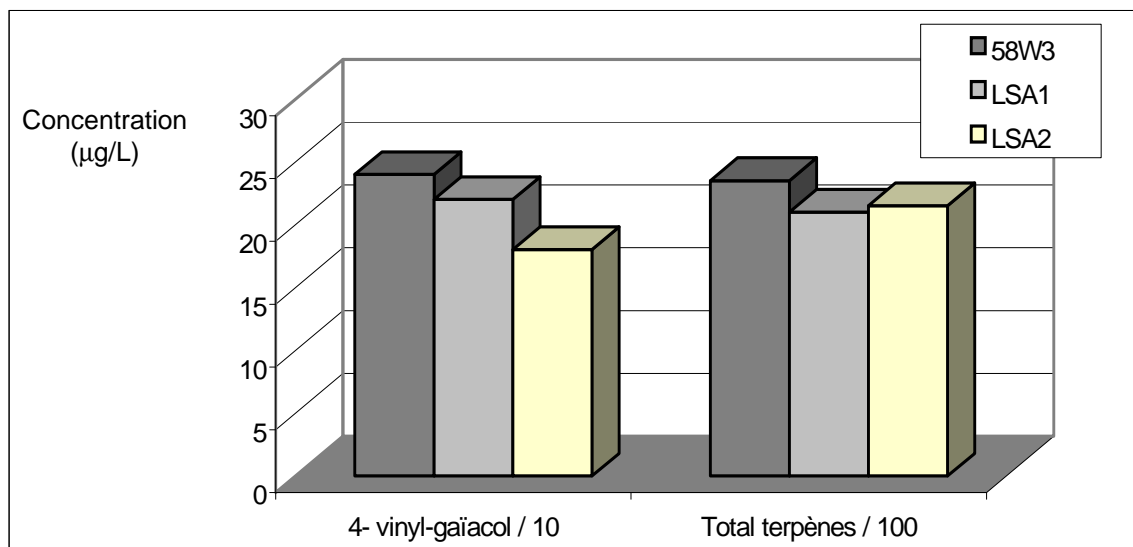


Figure 1 : Comparison of the average fruity/floral aroma content (terpenol total) obtained from the same Gewurztraminer harvest (1997 and 1998) with different yeasts (1)

ORIGIN

- ◆ Yeast isolated in the Alsatian vineyard by the INRA in Colmar and then selected by the INRA in Colmar in collaboration with the Martin Vialatte œnologie microbiology laboratory and the Gresser œnologie laboratory.

MICROBIOLOGICAL CHARACTERISTICS

- ◆ **Species** : *Saccharomyces cerevisiae*
- ◆ **Killer character** : This strain is neutral to the killer factor. Therefore, this yeast establishes itself very well when inoculated (confirmation on 100% of the implantation controls carried out).

ENOLOGICAL PROPERTIES

- ◆ **Alcohol forming power**: 13 % alcohol on pasteurised ultra clarified Sylvaner must (INRA technique)
- ◆ **Fermentation kinetics**: regular on musts rich in sugar, a bit slow at the end
- ◆ **Sugar/alcohol yield**: 16.8 g/L of sugar to obtain 1% alcohol vol.
- ◆ **SO₂ production**: very low
- ◆ **H₂S production**: none
- ◆ **Foam production**.....: low
- ◆ **Production of volatile acidity**: average, around 0.3 g/L (H₂SO₄) on Alsatian musts
- ◆ **Needs in nutritive elements**: in case of musts rich in sugar and/or lack of nitrogen, it is imperative to add Actiferm 1-2 and use Oxyfritté if you wish to make a dry wine.

APPLICATION RATE

- ◆ Recommended dosage rate : **20 g/hL** or 200 g/ 1000 L or 1.7 lb/1000 gal (US)

INSTRUCTIONS FOR USE

- ◆ Rehydrate selected yeasts in 10 times their volume of water at 35 -37 °C.
- ◆ Mix and leave for 15 to 20 minutes.
- ◆ Acclimatize the starter to the temperature of the tank by progressively adding must : the difference of temperature between starter and must should not exceed 10°C during yeast addition.
- ◆ Add the starter to the must during pumping over for a better distribution.
- ◆ Rehydration should not exceed 45 minutes.

PACKAGING

- ◆ 0,5 kg sachet - carton of 20 x 0,5 kg

QUALITY – SAFETY – ENVIRONMENT

- ◆ Traceability : the lot number on every package allows tracing (origin of the product) and tracking (from product to consumer)
- ◆ Safety-environment : handling of this yeast does not constitute any hazard to the user.

STORAGE

- ◆ 3 months at room temperature (cool and dry place).
- ◆ More than 3 months : from 2°C to 8°C.
- ◆ Once opened, use rapidly.

BIBLIOGRAPHY

- (1) INRA work / San Michèle dell'Adige Institute / MARTIN VIALATTE OENOLOGIE
- (2) Selection work on INRA 58W3 yeast - internal INRA document - June 2000