Vitilevure **ALBAFLOR**

Selected yeast
Strain 70 S1

THE AROMA OF WHITE WINES
produced according to the specific YSEO process developed by Lallemand

APPLICATION FIELD

- The strain **70 S1** is particularly suited for dry white wines, specifically those which are ready to drink. It confers very pleasant floral aromas (white flowers) and a good gustatory balance (optimum production of glycerol).
- **Sensory descriptors**: white flowers and citrus aromas are always found in addition to the characteristic aromas of the grape variety whether with Chardonnay, Mauzac, Muscadet or any other white grape variety. Generally, these aromas are highly appreciated by tasters (2).
  The strain **70 S1** is particularly adapted to enhance neutral grape varieties.

MICROBIOLOGICAL CHARACTERISTICS

- *Saccharomyces cerevisiae.*
- **Killer status** : the yeast 70 S1 is sensitive to K2 toxins. However, this sensitivity is inconsequential since this yeast is used with white musts, which are generally quite free of killer indigenous yeasts (pre-fermentation treatments).
  Moreover, numerous trials have showed that this selected yeast had a very good implantation (implantation controlled by genetic identification methods using pulsed field gel electrophoresis) (1) - (2).
  Besides, its Clinitest was very short : 1h30 (time required by 50 g/l of ADY to degrade 50 g/l of sugar in a synthetic medium).
- **Alcohol tolerance** : 15.9% at a 25°C fermentation temperature; it decr eases between 15 and 18°C. If musts have a potential alcohol supe rior to 13%, it is recommended to maintain the temperature between 18 and 20°C and to add **ACTIFERM 1-2** and oxygen at optimum times (Refer to the data sheets for **ACTIFERM 1-2** and **OXYFRITTE**).
- **Fermentation course** : the fermentation rate of this yeast is regular, particularly at low temperature. This characteristic is one of the reasons for the organoleptic elegance of the wines produced.

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ENOLOGICAL PROPERTIES

- **Alcohol/sugar yield** : 16.2 to 16.6 g/L of sugar per 1% (vol.) alcohol.
- **SO_2 production** : very low.
- **H_2S production** : nil.
- **Foam production** : low.
- **Medium to high glycerol production** : 3.3 to 3.8 g for 100 g of fermented sugars in wines with 10 to 15% ethanol.
- **Volatile acidity production** : low (1), (2), (3).

	Control	Yeast n°1	Yeast n°2	Yeast n°3	Yeast n°4	VITILEVURE ALBAFLOR YSEO
Volatile acidity (gH_2SO_4/l)	0.33	0.24	0.09	0.24	0.35	0.10

Pilot plant trials in a winery with Mauzac grape variety (3).

- **Flocculation and rapid sedimentation towards the end of the fermentation**: Thus, **VITILEVURE ALBAFLOR YSEO** allows to rack more rapidly and limits the appearance of reduction aromas.
- **Malic acid degradation**: in a winery-based trial with Muscadet (2), **VITILEVURE ALBAFLOR YSEO** had degraded 6 to 20% more malic acid than two other selected yeasts. This could be an advantage with the rather acidic white wines of some Northern regions (Muscadet, Gros Plant,…).

ORIGIN

- Yeast selected by INRA in Narbonne (team of Mr Maugenet) and chosen by **MARTIN VIALATTE ŒNOLOGIE**

APPLICATION RATE

- Recommanded 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 – 20 x 0.5 kg box

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 in a cool and dry area
- More than 3 months: between 2 to 8°C
- Open package : use rapidly

BIBLIOGRAPHY

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(2) C. Gerland (MV-SOEC), P. Drianne, C. Marchais (VAL OENO), A. Poulard (ITV) - Essai de trois souches de levure en Muscadet - Rapport interne - Vendanges 93.

(3) M. Gaillard (ITV/Sicarex Sud Ouest). Essai de souches de levures sur Cépage Mauzac.