

Vitilevure CSM

**Selected yeast
Strain L 6885**

THE YEAST STRAIN OF RED WINES FOR AGEING

FIELD OF APPLICATION

- ◆ The **strain L 6885** was selected from wines from the Bordeaux region and is very well adapted to wine making of good keeping wine.
It favours the extraction of tannins and colour.
It is particularly recommended for Cabernet Sauvignon, Cabernet Franc and Merlot.
- ◆ The **strain L 6885** consumes more malic acid than other strains and therefore, the malolactic fermentation begins earlier (table 1).
- ◆ During tasting, this yeast had typical soft, supple and long tannins.
- ◆ The wines fermented with the **strain L 6885** had intense aromatic profiles. The aromatic and global qualities are better than with other strains (table 2 : trials ITV 1994 on Merlot and Cabernet Sauvignon).
- ◆ The **strain L 6885**, also, gives very good results on Cabernet Franc in Bordelais and Vallée de la Loire (Berger Laboratory).

ORIGIN

- ◆ Strain selected by the ITV Bordeaux in cooperation with the "Conseil Interprofessionnel du Vin de Bordeaux", and chosen by MARTIN VIALATTE OENOLOGIE.

MICROBIOLOGICAL CHARACTERISTICS

- ◆ **Species** : *Saccharomyces cerevisiae*.
- ◆ **Killer character** : killer yeast. It establishes itself very well during inoculation.
- ◆ **Alcohol production power** : 14% alcohol volume (1).
- ◆ **Fermentation temperature** : 15°C to 32°C (growth from 5°C to 44°C)
- ◆ **Fermentation kinetics** : all experiments were carried out in experimental cellars (property of the "Lycée Viticole" in Blanquefort) and have shown regular and complete fermentation (2).

ENOLOGICAL PROPERTIES

- ◆ **Sugar/alcohol yield**: 16.5 g/L of sugar for 1% ethanol volume (1)
- ◆ **SO₂ production**: low: 10 mg/L in synthetic medium (1)
- ◆ **H₂S production**: none
- ◆ **Foam production**: moderate with grape juice in the laboratory (1)
- ◆ **Production of volatile acidity** ...: moderate: 0.25 g/L (H₂SO₄) in synthetic medium (1)
- ◆ **Production of glycerol**: high : 6.1 g/L in synthetic medium (1)

Table 1 : ITV 1994 trials (3) ; Malolactic fermentation lag phase (in days).

Appellations	Yeast strains	
	ADY 1	L 6885
Haut Médoc	11	8
St Julien	17	12
Pauillac	14	7

Table 2 : tastings of 1994 ITV trials (3).

Organoleptic characteristics of wines		Grapes and appellations	
		Merlot Haut Médoc	Cab. Sauvign.Pauillac
olfactive intensity (/5)	L 6885	3.47	3.67 A
	ADY 1	3.19	3.20
Aromatic persistency (/5)	L 6885	3.31 A	3.41
	ADY 1	2.78	3.01
Aromas quality (/5)	L 6885	3.58 A	3.60 A
	ADY 1	3.08	3.08

A : Significant statistical superiority at 5% level (Newmann Keuls test)

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 sachets, 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). Cuinier C. (ITV Tours) - Microbiological and enological characteristics of CSM strain. June 1994
- (2). Barrère Ch., Vinsonneau E. (ITV Bordeaux) - Selection of a regional yeast, adapted to Bordeaux vinification. - June 1994.
- (3). Barrère Ch., Vinsonneau E. (ITV Bordeaux) - Trials in cellars of CSM strain - June 1995.

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