

Vitilevure LB Rosé

Selected yeast
Strain MV95017

YEAST FOR FRUITY AND ROUND ROSÉ WINES

FIELD OF APPLICATION

- ◆ The strain **MV95017** has the characteristic of revealing amylic and primeur aromas.
- ◆ Thanks to its capacity to produce glycerol and excrete polysaccharides, it confers richness and roundness to rosé wines.
- ◆ This yeast has an especially high performance on varieties of wine meant for the elaboration of Val de Loire and Province rosé wines.
- ◆ Fermentation performances are very good, even on musts very rich in sugar.

ORIGIN

- ◆ Yeast selected by our microbiology laboratory, from its collection, in collaboration with the laboratory Berger Oenology (Maine et Loire -France)

MICROBIOLOGICAL CHARACTERISTICS

- ◆ **Species** : *Saccharomyces cerevisiae*.
- ◆ **Killer character** : Neutral to the killer factor. Therefore, it establishes itself very well when inoculated.
- ◆ **Alcohol forming power** : 14% alcohol vol
- ◆ **Fermentation temperature** : 15°C to 32°C (growth from 5°C to 44°C)
- ◆ **Fermentation kinetics** : quick

ENOLOGICAL PROPERTIES

- ◆ **Sugar/alcohol yield** : 16.6 g/L of sugar to obtain 1% alcohol Vol.
- ◆ **SO₂ production** : quite low, 15 mg/L in synthetic medium
- ◆ **H₂S production** : none
- ◆ **Foam production** : low, on grape juice in laboratory
- ◆ **Production of volatile acidity** : low
- ◆ **Production of glycerol** : high, 8 g/L in synthetic medium
- ◆ **Needs in nutritive elements** : low

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.