

Vitilevure **LB blanc**

Selected yeast

Strain MV95020

FOR AROMATIC WHITE WINE IN TOTALLY SAFE CONDITIONS

APPLICATION FIELD

- ◆ The yeast **LB Blanc** is especially recommended for the elaboration of aromatic white wine to be marketed rapidly. Indeed, even on relatively neutral varieties, it has the property to reveal fruity aromas, while giving roundness in mouth.
- ◆ Moreover, **LB blanc** has a very good fermentation behaviour, even on must rich in sugar, which favours a rapid vinification in completely safe conditions.

ORIGIN

- ◆ Yeast selected by the Martin Vialatte Oenologie Microbiology laboratory, from its collection

MICROBIOLOGICAL CHARACTERISTICS

- ◆ **Species:** *Saccharomyces cerevisiae*.
- ◆ **Killer character** : killer yeast. Therefore, it has a very good implantation during inoculation.
- ◆ **Alcohol production** : 14% Vol of alcohol.
- ◆ **Fermentation temperature** : 15°C to 32°C (growing from 5°C to 44°C).
- ◆ **Fermentation kinetics** : rapid.

ENOLOGICAL PROPERTIES

- ◆ **Sugar/alcohol production** : 16,6 g/L of sugar for 1% of ethanol in volume .
- ◆ **SO₂ production** : quite low, 15 mg/L on synthetic medium.
- ◆ **H₂S production** : none.
- ◆ **Foam production** : low, on grape juice, in laboratory.
- ◆ **Volatile acidity production** : low.
- ◆ **Glycerol production** : medium, 6 g/L in synthetic medium
- ◆ **Needs in nutritious 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.