

Natural yeast selected by the *Institut Français de la Vigne et du Vin* (IFV) for elaboration of red wines with aging potential.



The ever-more challenging conditions of fermentation have propelled Lallemand to develop a new production process for natural yeasts – the YSEO® process. This process optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavours.



--- APPLICATIONS ---

Selected from the Bordeaux region, **VITILEVURE CSM YSEO** is very well adapted to wine making of aging red wines particularly recommended for Cabernet Sauvignon, Cabernet Franc and Merlot.

In terms of its aroma, **VITILEVURE CSM YSEO** enhances the production of elegant, balanced and fruity red wines, (red fruits, strawberry and raspberry, ...) with a decrease of vegetal character.

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

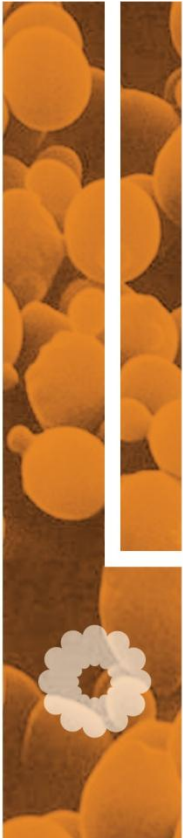
- **Species:** *Saccharomyces cerevisiae*.
- **Killer character:** killer strain. Implants well during inoculation.
- **Alcohol tolerance:** up to 14% alcohol.
- **Fermentation temperature range:** 15°C to 32°C (growth from 5°C to 44°C).
- **Fermentation kinetic:** Regular and complete with rapid start-up.
- **SO₂ production:** low : 10 mg/L in synthetic medium.
- **H₂S production:** very low.
- **Foam production:** very low.
- **Production of volatile acidity:** medium : 0,25 g/L (H₂ SO₄) in synthetic medium, or a little more if alcoholic level is over 13%.
- **Production of glycerol:** high : 6,1 g/L in synthetic medium.
- **Compatibility with malolactic fermentation:** correct.
- **Nitrogen needs:** low.



CSM™

LEVURE®

VITI



--- DOSAGE ---

Recommended dosage rate: 20 g/hL. Organoleptic impact.

--- INSTRUCTIONS FOR USE ---

- Rehydrate the selected yeast in 10 times its volume in water at 35-37°C in a clean container.
- Gently mix in, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C during yeasting.
- Add the starter to the must using the pump-over method.
- The rehydration process should not exceed 45 minutes.
- Rehydrating in the must is not recommended.
- We recommend the addition of PREFERM to treat highly clarified musts.

--- PACKAGING ---

0.5 kg bag - 20 x 0.5 kg box.

--- STORAGE ---

Store in a cool, dry place for up to 4 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

A Danstar product, distributed by:



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