







LEVURE® GRENACHE

Natural yeast selected by INTER RHÔNE specific for Grenache variety.



---APPLICATIONS ---

VITILEVURE GRENACHE has been selected for its capacity to enhance varietal aromas characteristic of Grenache.

Produces more complex wines reflective of the variety, imparting spicy, floral (iris), cooked fruit, and ginger notes.

Its aromatic properties, associated with its strong fermentation potential and its capacities to produce wines with intense colour, are particularly suited to Côtes du Rhône red and rosé wines (most of which are of the Grenache varietal).

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

- **Species:** *Saccharomyces cerevisiae* (*var cerevisiae*).
- Killer factor: neutral. Implants well during inoculation (100% success rate in implementation controls).
- Fermentation kinetics: regular and complete.
- SO₂ production: very low.
- H₂S production: None.
- Foam production: low.
- **Production of volatile acidity**: low, from 0.1 g/L to 0.2 g/L (H₂ SO₄) on Grenache.
- Alcohol tolerance: up to 16%.
- Nitrogen needs: medium. In high potential alcohol juices (> 13% alcohol vol.) oxygen and nutrient ACTIFERM 1-2 addition is recommended.
- Good compatibility with malolactic fermentation.

--- DOSAGE ---

Recommanded dosage rate: 20 g/hL

--- 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 in 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 3 years in the original packaging. Only use vacuum-sealed sachets. Once opened, use quickly.

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