





LEVURE® LB ROSE®

Natural selected yeast.

For the production of fruity and round rosé wines made for rapid marketing.



---APPLICATIONS ---

Selected in the Maine & Loire region (France) for its capacity to produce amylic aromas, glycerol and high production, VITILEVURE LB ROSÉ is prized for making fruity, round rosé wines.

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

- **Species**: Saccharomyces cerevisiae.
- Killer character: neutral strain.
- Alcohol tolerance: 14% alcohol vol...
- Fermentation temperature: 15°C to 32°C.
- Fermentation kinetics: rapid.
- SO₂ production: fairly low, 15mg/L in synthetic medium.
- H₂S production: very low.
- Foam production: low.
- Production of volatile acidity: low.
- **Production of glycerol**: high, 8g/L in synthetic medium.
- Nitrogen needs: low.

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

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