

# VITILEVURE® LB ROUGE®

Natural selected yeast.

For fruity and round red wines.

For the alcoholic fermentation of must from thermovinification.



## ---APPLICATIONS---

VITILEVURE LB ROUGE has the characteristic to intensify the aromatic and gustative potential of the wine (red berries and freshness), as well as providing complexity and persistence.

Through a gentle extraction of phenolic compounds that confer a round tannic richness on wine, VITILEVURE LB ROUGE allows to obtain wines that, preferably, will be drunk quickly.

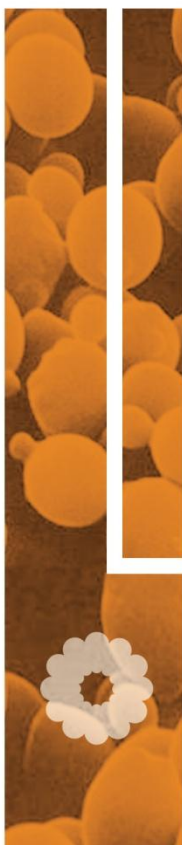
## ---MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES---

- Alcohol tolerance : up to 14%.
- Fermentation temperature: 15°C to 32°C.
- Fermentation kinetics : fairly rapid.
- SO<sub>2</sub> production: low, 10mg/L in synthetic medium.
- H<sub>2</sub>S production: none.
- Foam production: low, in must, in laboratory.
- Production of volatile acidity: low.
- Production of glycerol: high, 7g/L in synthetic medium.
- Nitrogen needs: medium. In high potential alcohol juices (> 13% alcohol vol.) oxygen and nutrient ACTIFERM 1-2 addition is recommended.

LB ROUGE®

LEVURE®

VIT



### --- DOSAGE ---

Recommended 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 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.

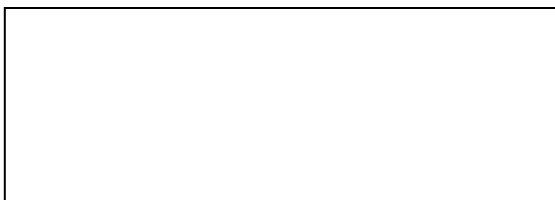
### --- STORAGE ---

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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