# VIT LEVURE<sup>®</sup> Sensation

Selected yeast in collaboration with INRA and SupAgro Montpellier for its very low production of SO<sub>2</sub>, H<sub>2</sub>S and acetaldehyde.

Contributes to fruit complexity and color stabilization of red wines.

## 1 APPLICATIONS

**VITILEVURE® SENSATION** has been selected thanks to an innovative process based on a very specific breeding. It comes from two *Saccharomyces cerevisiae* yeasts selected in order to answer these objectives. Thanks to its very low production of SO<sub>2</sub>, negative sulfur compounds and acetaldehyde, **VITILEVURE® SENSATION** avoids defects masking desirable aromas and reinforces the fruitiness of the wines.

The acetaldehyde is responsible for 50% of the bounded  $SO_2$  in red wines. The less this compound is present in the wines, the more the  $SO_2$  added will be effective. Thus, **VITILEVURE® SENSATION** is also an excellent tool to stabilize the wine, adding moderate doses of  $SO_2$ .

Particularly tolerant to alcohol, **VITILEVURE® SENSATION** reveals varietal aromas such as red fruits and norisoprenoids (violet notes). Its high enzyme activity give it good capacities at polyphenols extraction. **VITILEVURE® SENSATION** is particularly adapted to the winemaking of Syrah, Grenache, Sangiovese and Tempranillo grapes varieties. It also showed good results on Cabernet Sauvignon and Merlot.



#### 2 MICROBIOLOGICAL AND ŒNOLOGICAL PROPERTIES

- Species: Saccharomyces cerevisiae var. cerevisiae
- Alcohol tolerance: up to 16% vol.
- Killer Factor : Killer strain
- Volatile acidity production: very low
- SO<sub>2</sub> production: very low
- Acetaldehyde production: very low
- Nitrogen requirement: high
- Colloidal effets:
  - positive action on aromas precursors (including norisoprenoïds)
  - pectinase activity (color extraction)

### <sup>3</sup> DOSAGE AND INSTRUCTION FOR USE

Recommended dosage rate: 20 g/hL

- Rehydrate the selected yeast in 10 times its volume in water at 35 37°C in a clean container
- Stir gently, 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
- Add the starter to the must and homogenize
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended
- We recommend the addition of **PREFERM** for musts with a high potential degree of alcohol (> 15% vol.)

#### <sup>4</sup> PACKAGING AND STORAGE



0.5 kg bag - 20 x 0.5 kg box

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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