

VITILEVURE®

TONIC
YSEO®

Yeast selected for its high potential for revealing thiols

Intensity and aromatic freshness in white and rosé wines



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.

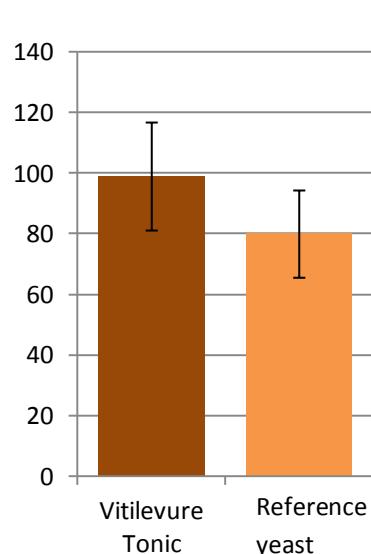
--- APPLICATIONS ---



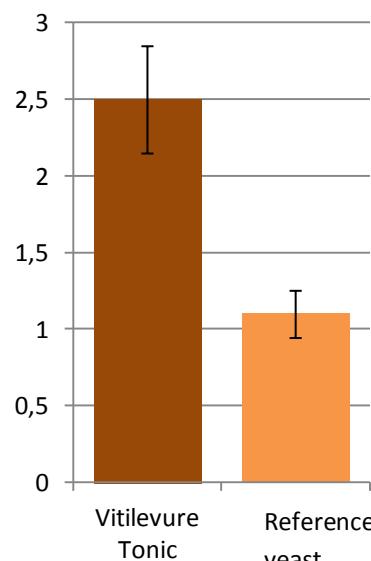
VITILEVURE TONIC YSEO a été sélectionnée pour ses capacités à révéler des arômes variétaux de type thiols et terpènes, issus des précurseurs présents initialement dans les raisins. **VITILEVURE TONIC YSEO** est particulièrement adaptée à l'élaboration des vins blancs ou rosés aromatiques car elle met en valeur des notes d'abricot, d'agrumes, d'ananas et de fruits de la passion tout en préservant une bonne fraîcheur aromatique des vins.

Des essais comparant **VITILEVURE TONIC YSEO** à une levure de référence montrent effectivement le fort potentiel de cette levure à révéler facilement les trois thiols les plus recherchés assurant ainsi une bonne complexité et intensité aromatiques.

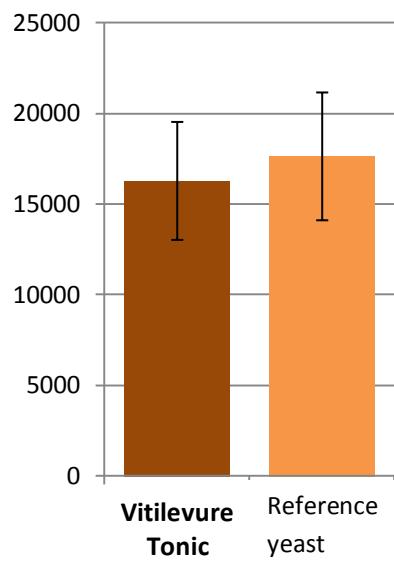
A-3MH (ng/L) content
(notes of exotic fruit)

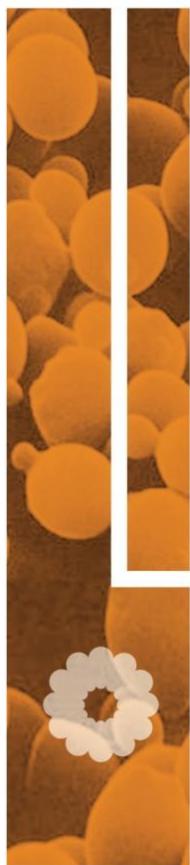


4MMP (ng/L) content
(notes of boxwood)



3MH (ng/L) content
(notes of citrus fruit)





--- MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES ---

- Species: *Saccharomyces cerevisiae, var cerevisiae*
- Killer character: killer
- Resistance to alcohol: up to 15%
- Fermentation kinetics: fast (short lag phase)
- Fermentation temperature: 15 to 18°C
- Volatile acidity production: low
- SO₂ production: average
- Nitrogen requirements: low
- Glycerol production: moderate

--- 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.

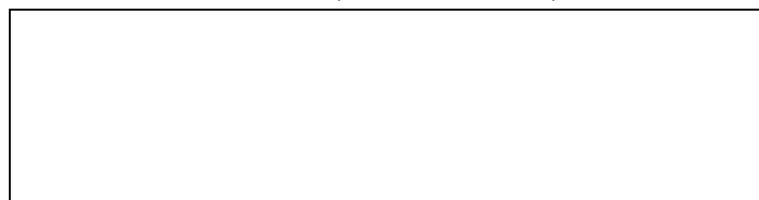
--- PACKAGING ---

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.

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