

LEVULINE®

— ALS® —

Natural hybrid yeast selected by the *Institut National de la Recherche Agronomique* (INRA) in Colmar.

Enhancing the aromatic expression of white grape varieties.

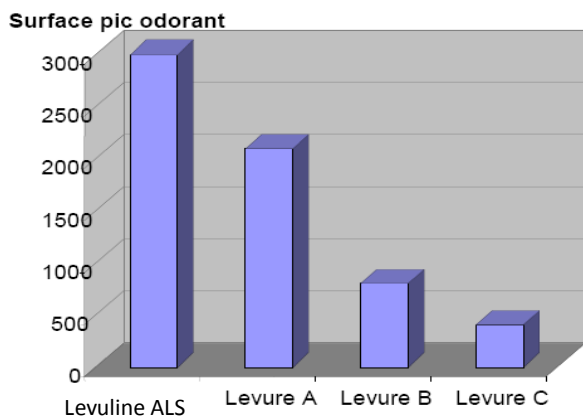
↻ APPLICATIONS ↻

LEVULINE ALS was selected in Alsacian vineyards both for its fermentation qualities and its potential for revealing the aromas of certain grape varieties.

↻ MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ↻

- *Saccharomyces cerevisiae/kudriazevii*.
- Killer (K2) factor neutral.
- Fermentation speed: fast.
- Lag phase: short (3 to 4 days maximum).
- Alcohol tolerance: high (up to 17%).
- Fermentation temperature range: 15 to 25°C.
- Low need for available nitrogen but important survival factor requirements (sterols and fatty acids). It is important to add nutrients from the HELPER product line one-third of the way through alcoholic fermentation.
- Volatile acidity production: average (approximately 0.35 g/L eq H₂SO₄). More volatile acidity may be produced during the first three days of the alcoholic fermentation if the instructions and conditions of use are not respected.
- A minimum of 5g/hL of sulphite is required.
- Sensitive to copper (> 1 mg/L).



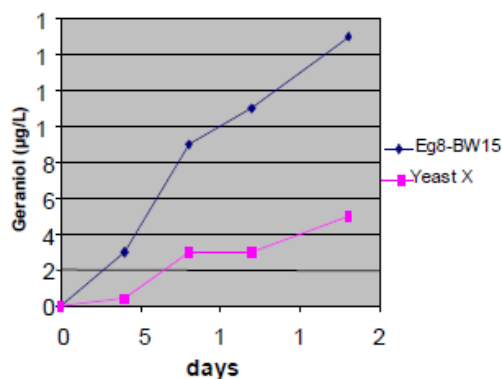


The impact of the yeast on the perceived duration of an aromatic thiol of the Sauvignon variety (Faculté d'œnologie de Bordeaux). This thiol has a black current bud or boxwood aroma. LEVULINE ALS was compared to 3 yeast control groups.

In terms of its aroma, LEVULINE ALS is recognized for:

- Revealing terpenes (Muscat, Muscadelle, Semillon) through its β -glycosidase activities.
- Preserving the aromatic balance with dominating geraniol (rose) and linalol (orange flower, rose) characters.
- Good expression of certain aromatic thiols (grape varieties such as Sauvignon, Riesling...)

With aromatic grape varieties, maintain a temperature of around 18°C during fermentation in order to optimize the expression of varietal aromas.



Geraniol concentration in a Sauvignon juice fermented by LEVULINE ALS and another yeast considered the reference (Faculté d'œnologie de Bordeaux).

↻ DOSAGE ↻

White and rosé wines 20-25 g/hL

↻ INSTRUCTIONS FOR USE ↻

- Rehydrate selected starter in 10 times its volume of water at 35°C to 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.
- For rehydration of musts with high potential alcohol levels (> 13% v/v), the use of the yeast-based fermentation protector, GENESIS NATIVE, is recommended (dosage 20 g/hL).

❧ PACKAGING ❧

0.5 kg sachet, carton of 20 x 0.5 kg.

❧ 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.



A Danstar product, distributed by:

The logo for OENOFRANCE, featuring the word 'OENOFRANCE' in a blue, sans-serif font with a small blue square above the 'O'.

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