

LEVULINE®

SEWA®

Selected natural yeast by the *Institut National de Recherche Agronomique (INRA)* in Colmar.

For the production of sweet wines made from late harvests with strong aromatic potential.

↻ APPLICATIONS ↻

LEVULINE SEWA shows an excellent potential to reveal grape aromas. It allows to elaborate intense and very expressive wines while contributing complexity to their structure. Slowing down toward the end of the alcoholic fermentation, it leaves reducing sugars and is highly suitable for the elaboration of late harvests, sweet and noble-rotted sweet wines.

↻ MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ↻

- *Saccharomyces cerevisiae*.
- Neutral to the K2 killer protein.
- Fermentation speed: low.
- Lag phase: medium.
- Alcohol tolerance: medium (14% vol).
- Fermentation temperature range: from 15 to 25°C.
- There is a high nutritional requirement for assimilable nitrogen and survival factors (sterols and fatty acids). As a preventive measure, it is strongly recommended to add a complex nutrient from the HELPER product line one-third of the way through alcoholic fermentation. It might also be advisable to add the complex nutrient at the beginning of must fermentation, depending on the initial levels of assimilable nitrogen and probable alcohol content.
- Production of volatile acids: low.
- Low foam formation.
- Production of SO₂: low.
- Strain sensitive to the mutage.



- A remarkable ability to reveal intense terpenic notes in white wines. Because of its slow fermentation kinetics, it tends to leave residual sugars in the wine. It is therefore suitable for the production of sweet wines. Also, its sensitivity to SO₂ facilitates mutage procedures. Works well for the production of very aromatic wines destined for blending.

↻ DOSAGE ↻

White wines 20 – 30g/hL.

To eliminate fermentable sugars, inoculate the must mid-fermentation with yeast strains such as LEVULINE CHP or LEVULINE FB. To do so, acclimatize the finishing yeasts overnight in two parts water and one part wine, or in equal parts of water and wine.

↻ 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:

OENOFRANCE

OENOFRANCE
79 avenue A.A. Thévenet
BP 1031 – Magenta
51319 Epernay Cedex – France
Tel: 33 (0)3 26 51 29 30/ Fax: 33 (0)3 26 51 87 60

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