



Natural selected yeast by the Institut National de Recherche Agronomique (INRA).

Security of fermentation and varietal characters.

#### S APPLICATIONS S

LEVULINE SYNERGIE is a compatible and optimized association of two yeast strains well known for their fermentation ability and their aromas enhancement characters in white and rosé wines. By acting at different stages of the fermentation, they allow the making of aromatic dry wines.

# MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES &

- Mix of two strains Saccharomyces cerevisiae.
- Killer K2 factor neutral.
- Fermentation speed: fast.
- Lag phase: short.
- Alcohol tolerance: high.
- Fermentation temperature range: 18 to 30°C.
- Low to moderate need for assimilable nitrogen, a relatively high need for survival factors (sterols, fatty acids). It is important to add nutrients from the HELPER product line one-third of the way through alcoholic fermentation.
- Production of volatile acidity: low to medium (approx. 0.20 g/l eq H<sub>2</sub>SO<sub>4</sub>).
- Able to release terpenes (Muscat, Muscadelle, Sémillon) through  $\beta$ -glycosidase activities.
- Able to release thiols in Sauvignon, Riesling, and Colombard varietals.

# CO DOSAGE CO

White and rosé wines 30 g/hL.

# S INSTRUCTIONS FOR USE S

- 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 in 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).



### S PACKAGING S

0.5 kg sachet, carton of 20 x 0.5 kg.

## STORAGE S

Store in a cool, dry place for up to 3 years in the original packaging. Only use vacuum-sealed sachets.
Once opened, use quickly.

OENOFRANCE

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