

VITILEVURE®

ELIXIR®
YSEO®

Natural yeast after hybridization between two *Saccharomyces cerevisiae* strains. Selected by the Institute for Wine Biotechnology at the University of Stellenbosch in South Africa.

For production of aromatic white and rosé wines.



A new production process created by Lallemand, yields yeasts that are better adapted to oenological conditions. The process optimizes the reliability of alcoholic fermentation and reduces the risk of organoleptic deviation.



--- APPLICATIONS ---

VITILEVURE ELIXIR YSEO is a hybrid yeast that is ideal for fermenting highly clarified juices at low fermentation temperatures to produce aromatic white and rosé wines. VITILEVURE ELIXIR YSEO is not a genetically modified yeast but a result of a unique breeding program resulting in hybrids.

VITILEVURE ELIXIR YSEO is a hybrid yeast showing good implantation in highly clarified musts at low fermentation temperature (14°C).

This yeast has the ability to:

- express terpenes, norisoprenoids and thiols of aromatic grape varieties providing greater complexity and finesse to the wine;
- express fatty acid esters described as fruity and floral.

The diversity of flavors resulting from the fermentation are described as elegant with good aromatic complexity, persistence and good balance in the mouth. Compared to other yeasts which can overproduce isoamyl acetate or ethyl acetate in neutral grapes such as Ugni Blanc or Melon de Bourgogne, VITILEVURE ELIXIR YSEO expresses a wider range of more positive aromatic descriptors.

In Sauvignon, it was observed significant production of thiols, as well as in the development of rosé from Cabernet, Grenache and Syrah. Meanwhile, the presence of fatty acid esters positive on perception of "Floral and fruity" aromas, gives elegance and complexity to the wines fermented with VITILEVURE ELIXIR.

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

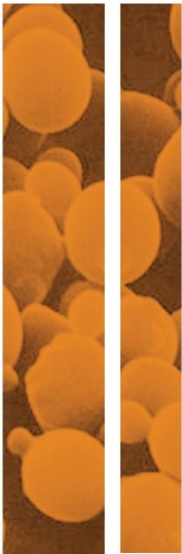
- **Species:** *Saccharomyces cerevisiae var cerevisiae*.
- **Alcohol tolerance:** up to 15% alcohol vol.
- **Temperature range tolerance:** 14 to 25 °C.
- **Fermentation kinetics:** slow and steady.
- **SO₂ production :** very low.
- **H₂S production :** low.



ELIXIR™

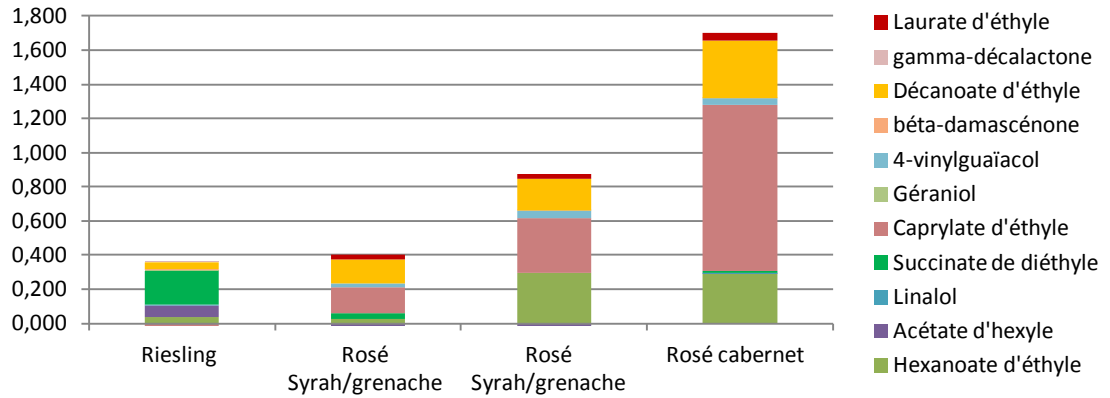
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- **Foam production:** low to medium depending on the type of grape.
- **Production of volatile acidity:** low.
- **Nitrogen needs:** medium. In high potential alcohol juices (> 13% alcohol vol.) oxygen and nutrient **ACTIFERM 1-2** addition is recommended.

Figure 1: Difference obtained for **VITILEVURE ELIXIR YSEO** on concentrations of aromatic compounds (mg /L) - Comparative testing with different reference yeasts for the production of aromatic white wines and rosé. Riesling wines and rosé wines - vintage 2010.



--- 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.

A Danstar product, distributed by:



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