

VITI LEVURE®

TONIC
YSEO®



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TONIC
YSEO®

**Yeast selected for high thiol
potential**

Aromatic freshness and finesse

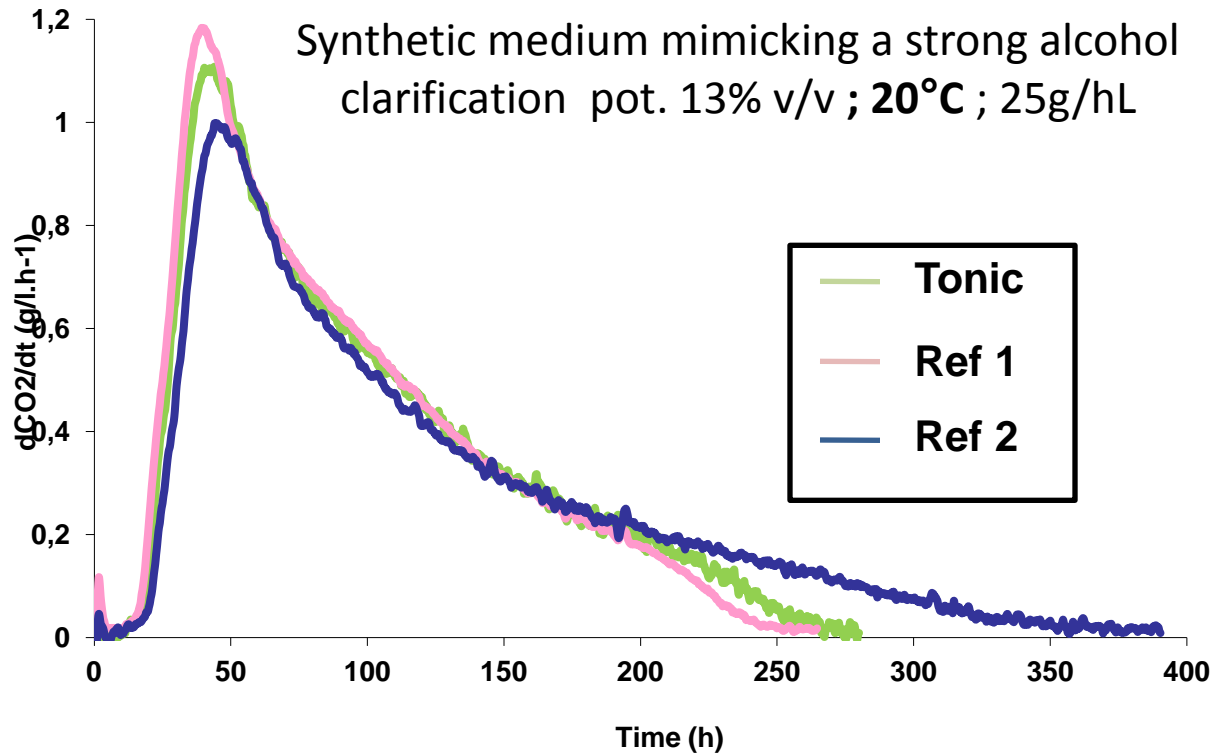
Distributed by:



**STATION
GENOTECHNIQUE
DE CHAMPAGNE**

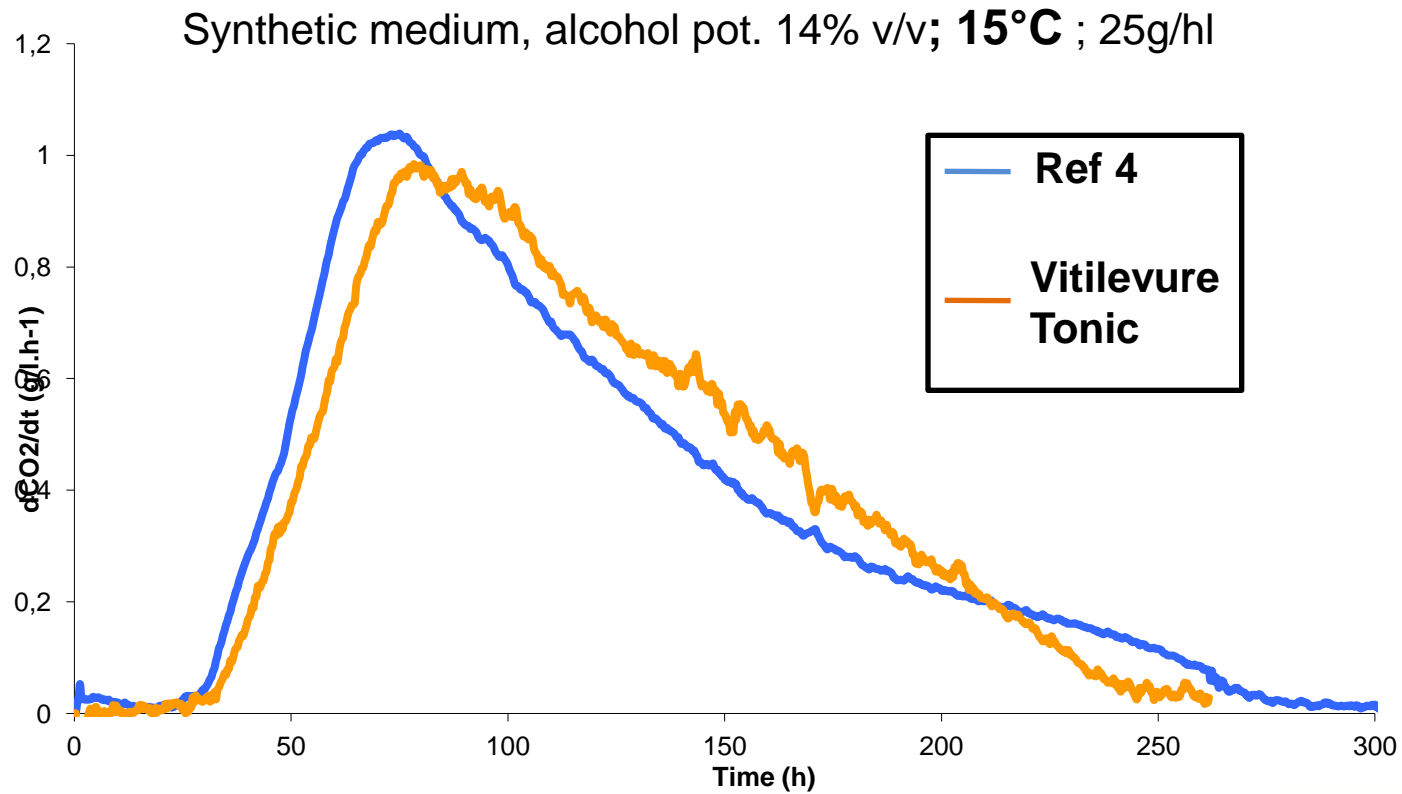
VITI LEVURE[®] TONIC YSEO[®]

"Robust" yeast: Good fermentation capacity



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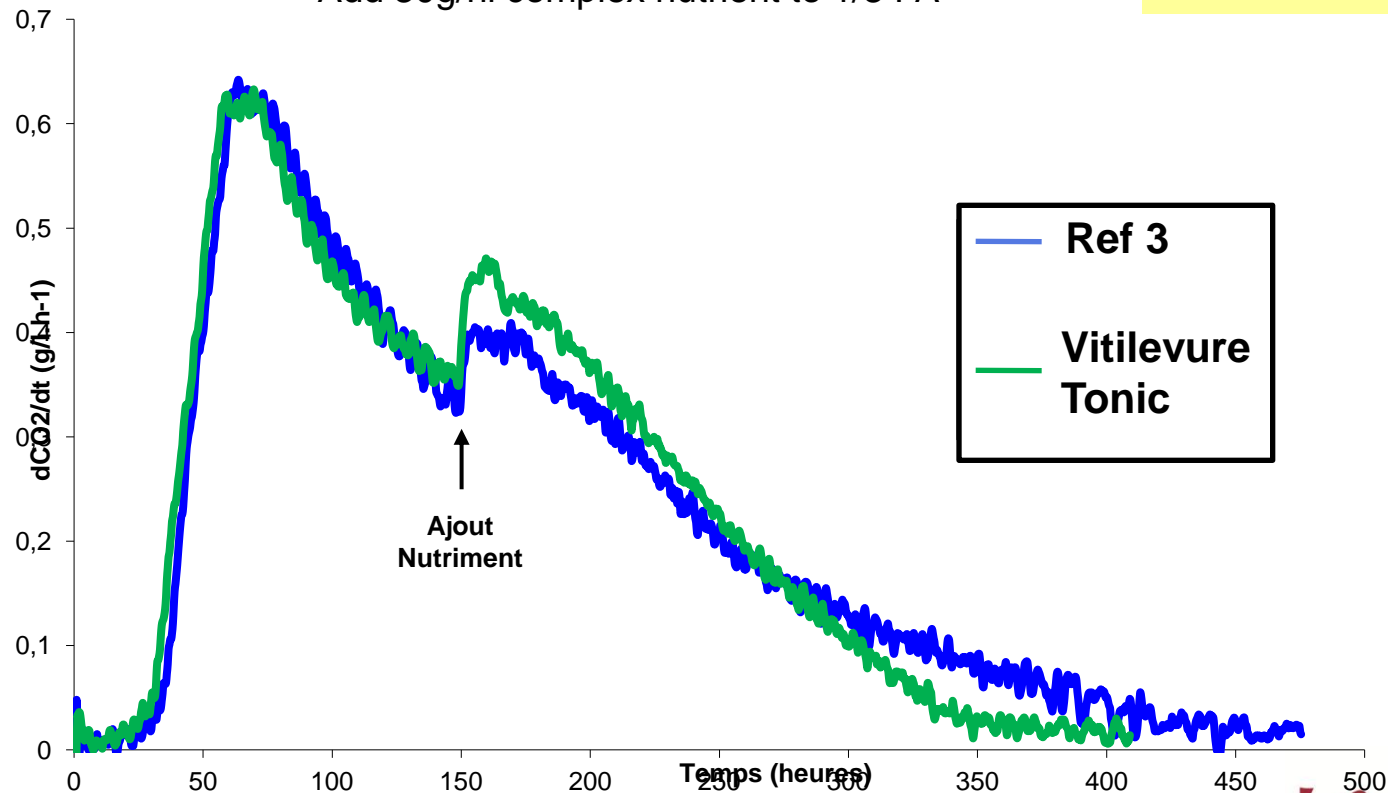


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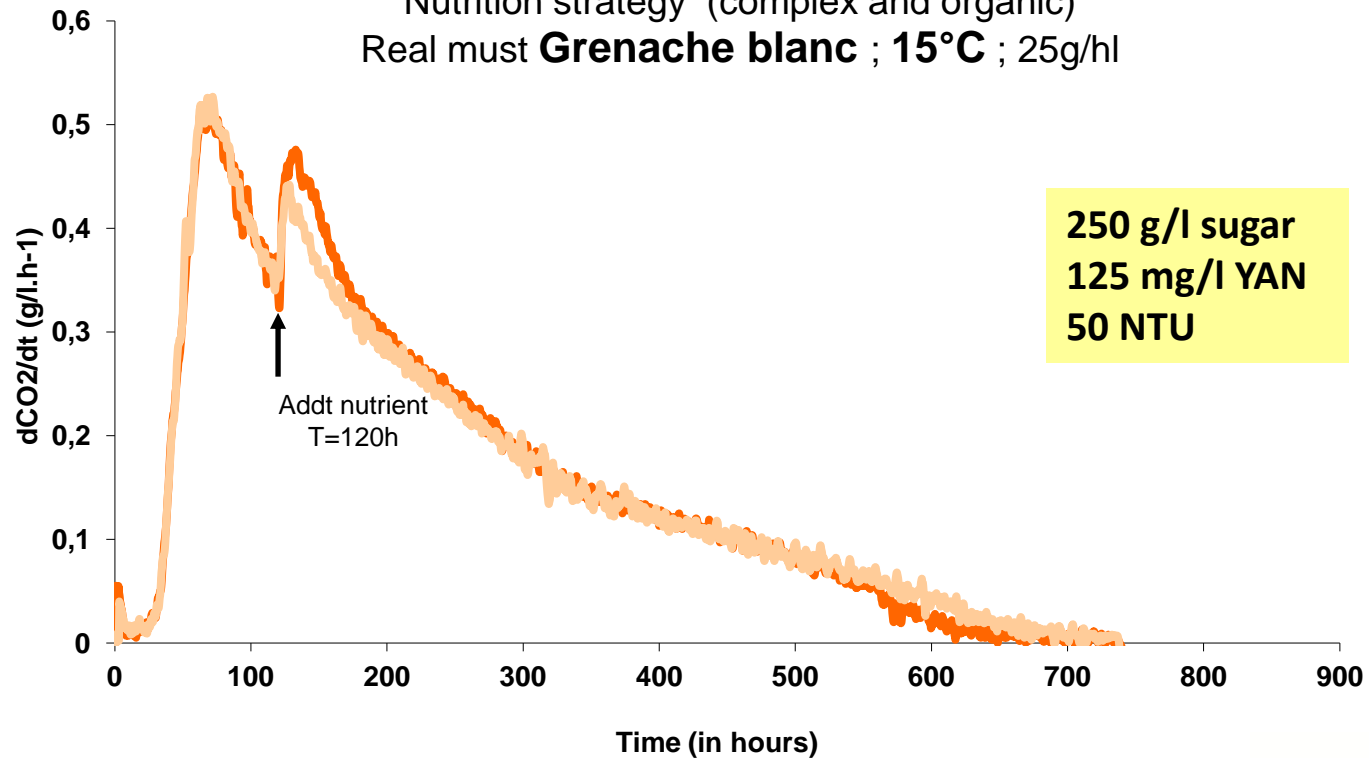
Real must **Viognier; 15°C** ; 25g/hl
Add 30g/hl complex nutrient to 1/3 FA

215 g/l sugar
150 mg/l YAN
42 NTU



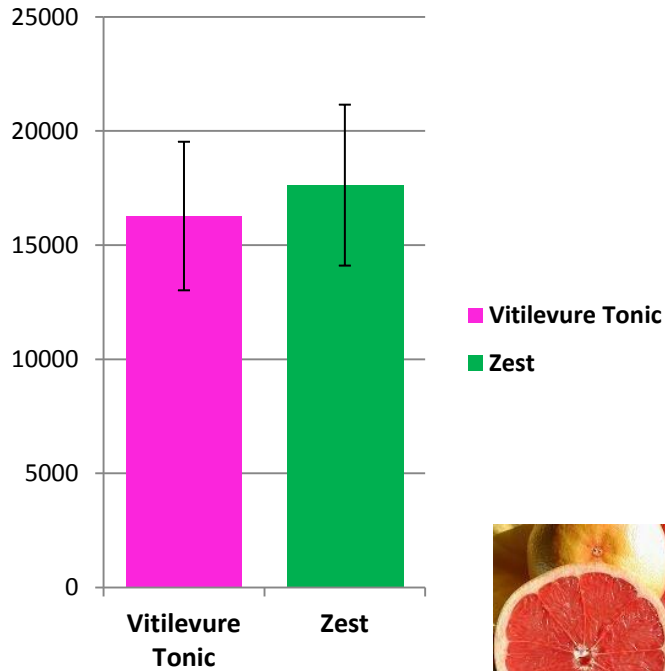
Low nitrogen requirement: group 2 (out of 6)

Nutrition strategy (complex and organic)
Real must **Grenache blanc** ; 15°C ; 25g/hl

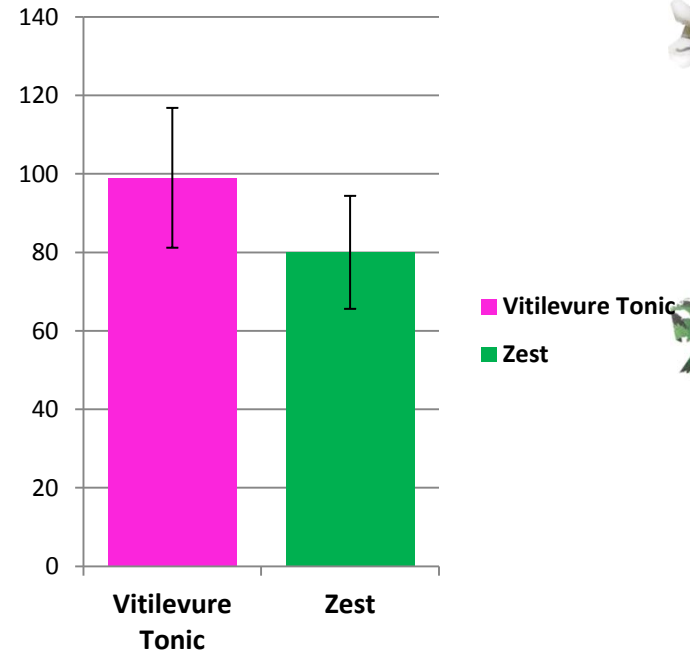


Revelation of positive thiols

3SH content (ng/L)

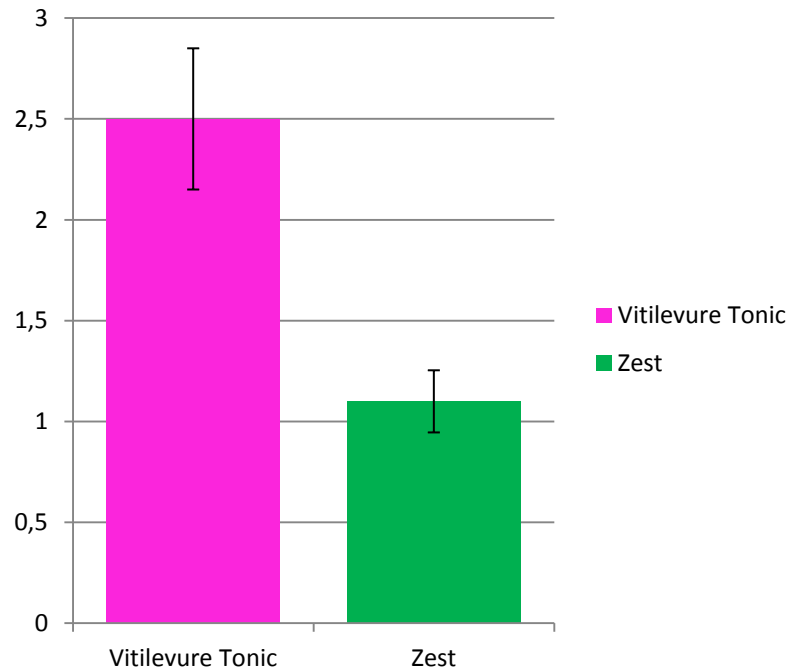


A-3SH content (ng/L)



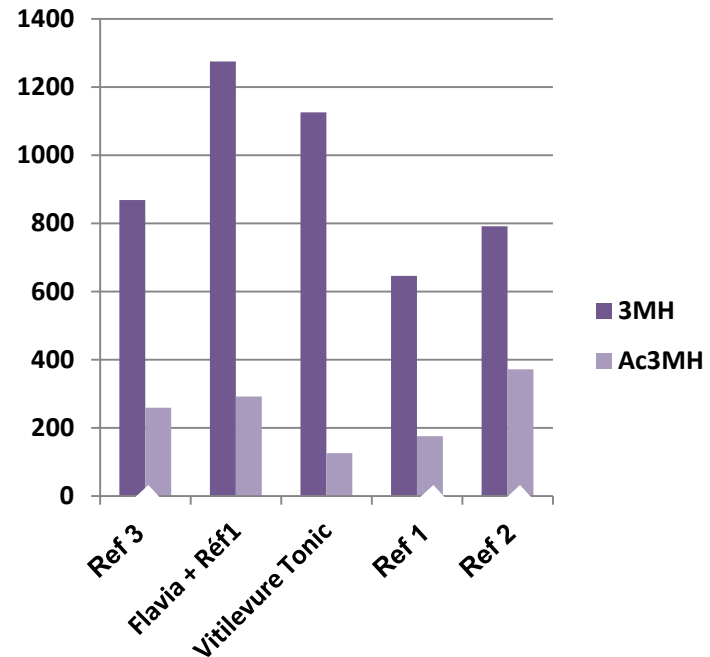
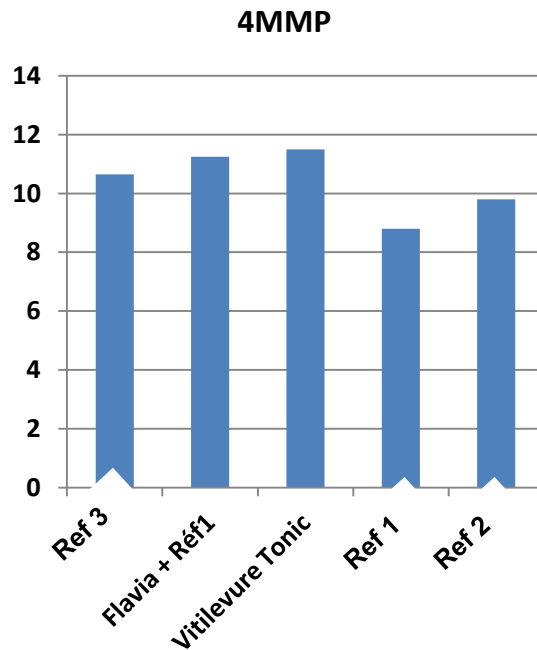
**Thiols results
Sofralab trials 2012**

4MMP content (ng/L)



**Thiols results
Sofralab trials 2012**

Sauvignon blanc, Chile 2011



High revelation potential of thiols: compared to control yeasts

Vitilevure Tonic Yseo: fermentation and metabolic characteristics

- ✓ *Saccharomyces cerevisiae*, var *cerevisiae*
- ✓ Phenotype killer
- ✓ Tolerance to alcohol 15 % vol
- ✓ Nitrogen requirement: low
- ✓ Kinetic fermentation: quick
- ✓ Short latency period
- ✓ Low production of volatile acidity
- ✓ Moderate production of glycerol
- ✓ Medium production of SO₂
- ✓ Recommended temperature for fermentation: from 15°C to 18°C