



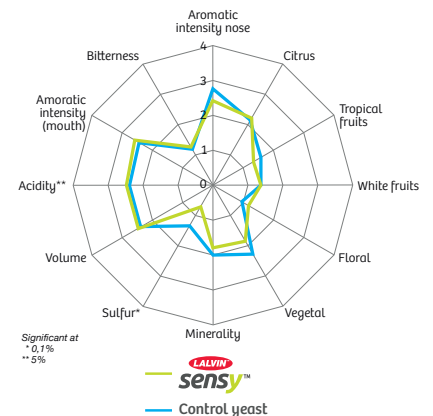
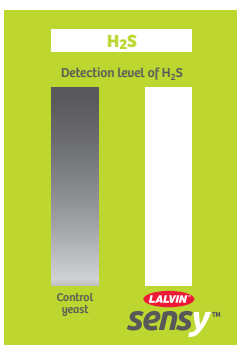
ORIGIN AND APPLICATION

A new generation of wine yeast to express the sensory potential of varietal white wine.

The selection of **Lalvin Sensy™** was largely made possible through a collaborative study between the ICV Group, Lallemand oenology, SupAgro and INRAE Montpellier (France). Using the QTL technique (Quantitative Trait Loci) has enabled the development of an innovative selection technique for yeast strains which produce low levels of SO₂, H₂S and acetaldehyde.

H₂S confers negative aroma attributes to wine. It can be considered as a real issue especially for varietal white wine, as it generates unacceptable quality loses and masks aroma flavor. **Lalvin Sensy™** will produce no or very little H₂S which is a great advantage to express varietal aroma from white grape varieties. The low acetaldehyde production by **Lalvin Sensy™** helps to stabilize wines moderate SO₂ use.

Lalvin Sensy™ gives more open wines whereas wine fermented with other yeast show more reductive notes and has the capacity to enhance mouthfeel structure.



YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to meet demanding fermentation conditions. While not all yeast benefit from this process, YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of organoleptic deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white wine production.
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Very good implantation
- Very short lag phase
- Complete to regular fermentation rate
- Alcohol resistance: up to 15%
- Temperature tolerance: 12 to 18°C
- Low requirement for assimilable nitrogen
- Low H₂S whatever fermentation environmental conditions
- Very low SO₂ production
- Low volatile acidity production (< 0.35 g/L)
- Low acetaldehyde production
- Contributes to enhance varietal aroma
- Very good mouthfeel

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10⁶ viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

- 1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L of 40-43°C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C, sprinkle 250g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
- 5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

PACKAGING AND STORAGE

- All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

The selection of these yeasts was largely made possible through a collaborative study between the ICV Group, Lallemand Oenology, SupAgro and INRA Montpellier. This study, using the QTL technique (Quantitative Trait Locus), was used during the thesis: Identification of the molecular basis of technological properties of wine yeast (Jessica Noble, Advisor: Bruno Blondin, 2011). This work resulted in a patent application filed by INRA and Montpellier SupAgro: «Method of control on the production of sulfites, hydrogen sulfur and acetaldehyde by yeast (Variants MET / SKP₂) «This approach has enabled the development of an innovative selection technique for yeast which produces low levels of SO₂, H₂S and acetaldehyde.»

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture