Wine yeast
selected from nature

LALVIN BA11™

Saccharomyces cerevisiae

For delicate fruit character and mouthfeel in white and rosé wines

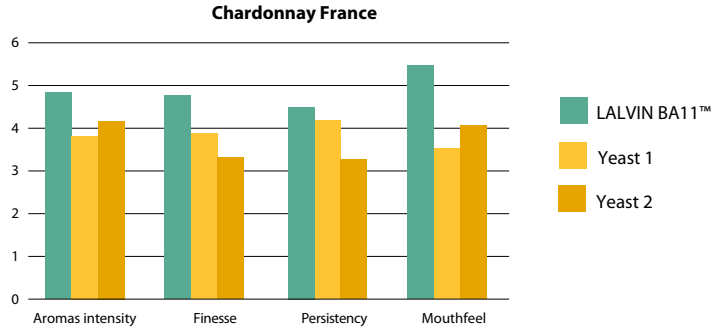
DESCRIPTION

The yeast LALVIN BA11™ was selected during the 1997-1998 vintages at the Estaçao Vitivinicola de Barraida in Portugal. This wine yeast with the ability to ferment white wines with delicate fruit character and enhanced mouthfeel was selected from a large pool of natural isolates.

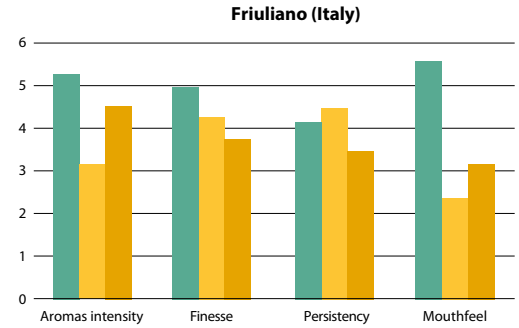
BENEFITS & RESULTS

LALVIN BA11™ has excellent fermentation kinetics, even at low temperatures, often desirable in the production of white wines. The wines are clean and aromatic with orange blossom, pineapple and apricot sensory descriptors. The mouthfeel contribution is the result of colloidal influences, such as polysaccharides that add texture to the palate.

Aroma and mouthfeel sensory evaluation



Comparison of 3 Chardonnay wines (Languedoc) fermented with 3 different yeast strains



Comparison of 3 Friulano wines from Friuli region (Italy) fermented with 3 different yeasts strains

YSEO™ PROCESS
Research in collaboration with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to help overcome demanding fermentation conditions.

YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of sensory deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.

LALLEMAND
LALLEMAND OENOLOGY

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 15 to 25 °C
- Alcohol tolerance up to 16% v/v
- Short lag phase
- Moderate fermentation rate
- Competitive ("Killer K2") factor sensitive
- Medium-high nutritional requirement
- Low production of volatile acidity
- Low SO_2 production
- Low H_2S production
- Low foam formation

**subject to fermentation conditions*

INSTRUCTIONS FOR OENOLOGICAL USE

A. Rehydration without yeast protector

Dosage rate: 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

Notes:

The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

PACKAGING AND STORAGE

- Available in 500 g
- Store in a cool dry place
- To be used once opened

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