



LALVIN BRL97™

Saccharomyces cerevisiae

For long aging, color stability and structure

DESCRIPTION

LALVIN BRL97™ was selected from nature after a four-year study by the University of Torino from over 600 isolates from 31 wineries in the Barolo region (Italy). The objective was to select a yeast able to assist in protecting color as well as enhance varietal characters in Nebbiolo wine.



BENEFITS & RESULTS

LALVIN BRL97™ contributes to color stability and is recommended for grape varieties relatively low in anthocyanin, as well as reds destined for extended aging. The color stability offered by LALVIN BRL97™ is due to low levels of β -glucosidase activity, which results in a low loss of anthocyanin fractions.

LALVIN BRL97™ tends to add complexity, enhance mouthfeel and varietal aromatic expression.

- Due to its color preservation characteristics, this strain is recommended for grape varieties relatively low in anthocyanins as well as reds that will undergo long periods of aging.
- Enhances varietal characters and contributes to wine mouthfeel.
- It is recommended for Grenache, Nebbiolo, Pinot Noir, Barbera and Zinfandel.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 17 to 29 °C
- Alcohol tolerance up to 16% v/v
- Short lag phase
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Medium nutritional requirement
- Compatible with malolactic wine bacteria
- Low volatile acidity production
- Low H₂S production
- Medium foam formation
- Good glycerol producer

*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 and 10 kg
- Store in a cool dry place
- To be used once opened

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. February 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture