

# LALVIN BM4X4™

*Saccharomyces cerevisiae*

Increased aromatic intensity, color intensity, good length of finish and reliable fermentation performance

## DESCRIPTION

LALVIN BM4X4™ is the result of an extensive study done in collaboration with INRAe (Montpellier, France) to optimize the performance of the popular yeast, Lalvin BM45™. The original yeast, Lalvin BM45™, was selected by the Consorzio del Vino Brunello di Montalcino and the University of Sienna (Tuscany, Italy) for wines going through long macerations. The 'Dynamic Synergy' process of optimizing positive interactions between yeast was successfully applied on LALVIN BM45™, resulting on a more efficient and secure yeast called LALVIN BM4X4™. This product retains the same contribution of the original yeast with increased fermentation reliability.



## BENEFITS & RESULTS

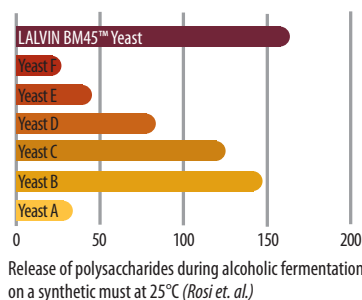
During alcoholic fermentation, LALVIN BM4x4™ releases a significant quantity of polysaccharides. This results in a round mouthfeel, increases color stability and lowers the astringency of tannins (by stabilizing and binding polyphenols in the must).

LALVIN BM4X4™ is suited for red wines, where mouthfeel, color and reliable fermentation kinetics are sought. It is also suited to the production of full-bodied white wines

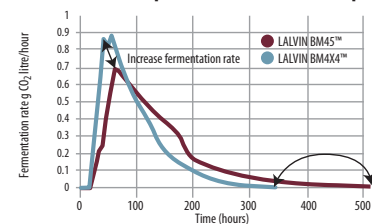
### LALVIN BM4X4™ The benefits of dynamic synergy

	Yeast 1	LALVIN BM45™	% Variation
PVPP Index	38	45	+18
Ethanol Index	7.7	9.2	+20
Tannic astringency	47.5	39.2	-18

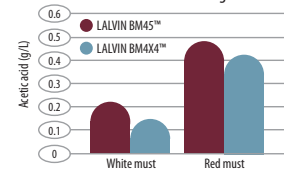
Impact of LALVIN BM45™ yeast on color stability (PVPP index) and the tannin quality of a wine made from the Tannat varietal from Madiran region (France). Measurements taken after three months of aging on lees.



### LALVIN BM4X4™: Optimized fermentation capacity



### LALVIN BM4X4™: Decrease in volatile acidity INRA trials – Pech Rouge



**YSEO™**  
PROCESS  
Research in collaboration  
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization™, a unique Lallemmand 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.

## PROPERTIES\*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 16 to 28 °C
- Alcohol tolerance up to 16% v/v
- Moderate lag phase
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Compatible with malolactic wine bacteria
- Low SO<sub>2</sub> production
- Low foam formation

\*subject to fermentation conditions

## INSTRUCTIONS FOR OENOLOGICAL USE

### Dosage rate:

- 25 g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10<sup>6</sup> viable cells/mL)

### Procedure for 1000 L ferment.

1. Add 300 g of Go-Ferm Protect Evolution™ to 5 L 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 250 g 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.

### + 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

- Available in 500 g
- Store in a dry place at 4-11 °C
- To be used once opened

Distributed by:

### LALLEMAND AUSTRALIA

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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. May 2024.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD  
SOLUTIONS



LALLEMAND OENOLOGY  
Original by culture