

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

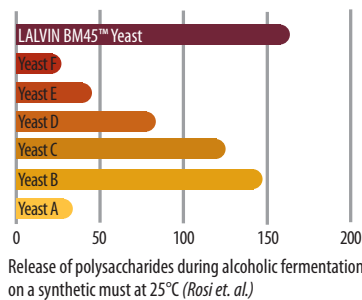
During alcoholic fermentation, LALVIN BM4x4™ releases a significant quantity of polysaccharides. This results in a round mouthfeel, increases color stability and lowers the astringency of tannins (by stabilizing and binding polyphenols in the must).

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

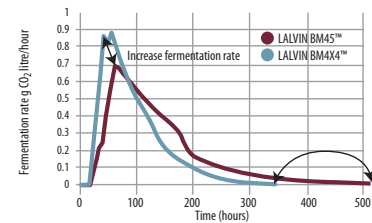
LALVIN BM4X4™ The benefits of dynamic synergy

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

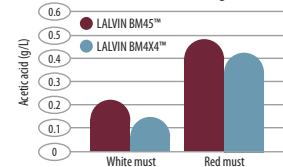
Impact of LALVIN BM45™ yeast on color stability (PVPP index) and the tannin quality of a wine made from the Tannat varietal from Madiran region (France). Measurements taken after three months of aging on lees.



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 SO₂ 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 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
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LALLEMAND OENOLOGY

Original by culture

www.lallemantwine.com