

LALVIN CLOS™

Saccharomyces cerevisiae

For ultra-premium red wines with complexity and minerality
Selection: Priorat D.O.C.

DESCRIPTION

LALVIN CLOS™ was selected by the University of Rovira and Virgili in Spain (Biotecnología Enológica de la Facultad de Enología de Tarragona) from Priorat, in the Tarragona region. The selection criteria of the yeast were to preserve the typical characteristics of wines from the Priorat D.O.C (Denomination de Origen), where alcohol and polyphenol levels are usually very high and in musts with low nutrient status, and to respect and express the minerality of the terroir.

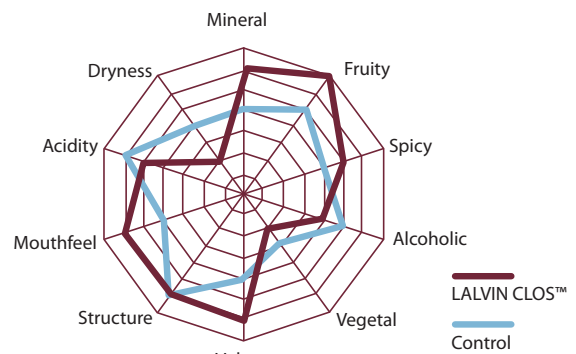
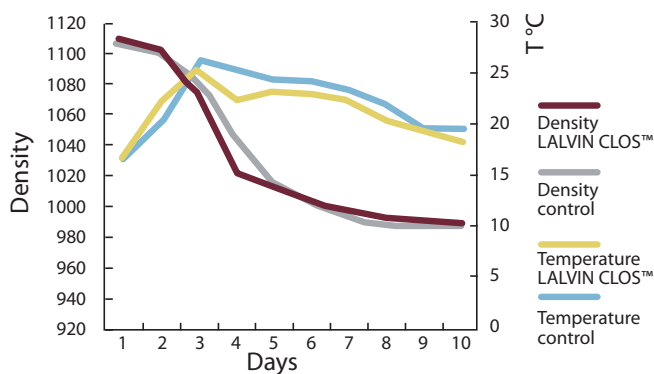


BENEFITS & RESULTS

LALVIN CLOS™ has a very good implantation in difficult conditions such as low nitrogen content over a large temperature range. The results with Carignan, Grenache, Shiraz, Zinfandel and Tempranillo grapes, confirmed its potential to enhance aromatic complexity, structure and mouthfeel. It is a versatile and reliable yeast under many difficult conditions.

LALVIN CLOS™ is an exceptional yeast to ferment ultra-premium wines.

Trial with Lalvin Clos™ compared with *Saccharomyces cerevisiae bayanus* in high sugar must.



8 professionals tasting results after AF

Bellmut de Priorat (D.O. Priorat). Grenache (Brix: 26.3; pH: 3.43; AT: 2.9 g/L).

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.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 13 to 32°C
- Alcohol tolerance up to 17% v/v
- Fast and regular fermentation rate
- Competitive ("Killer K2") factor active
- Short lag phase
- Very low relative nutritional requirement
- Low volatile acidity production
- High resistance to SO₂
- Compatible with malolactic wine bacteria

*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 x10⁶ viable cells/mL)
- 30 g/hL of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid range

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. February 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture