

LALVIN EC1118™

Saccharomyces cerevisiae

Reliable fermentation and versatile application

DESCRIPTION

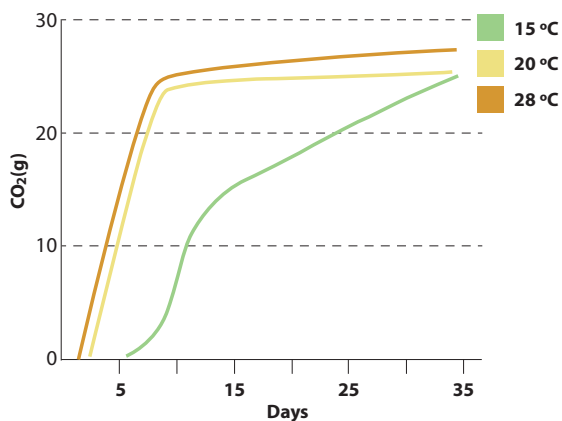
Isolated from nature in the famous French region of high-quality sparkling wine LALVIN EC1118™ is worldwide known for its fermentation capabilities (alcohol tolerance, good fermentation capacity even at low temperatures, excellent colonization capacity) and is considered by many as the "universal" yeast.

Its elegant and low impact sensory profile associated with robust fermentation characteristics in a wide range of pHs allows this strain to be used for the fermentation production of sparkling, white and red wines.

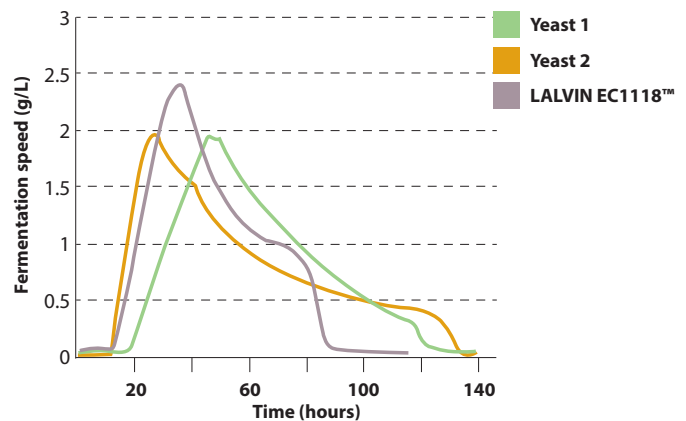


BENEFITS & RESULTS

LALVIN EC1118™ adapts well to a wide range of applications, with a low impact on the sensory profile and a fast implantation to efficiently control the indigenous microflora.



Fermentation kinetics of LALVIN EC1118™ at different temperatures in synthetic must



Comparison of fermentation kinetics between different yeasts strains at 20 °C

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* GAL- (ex var. *bayanus*)
- Optimum fermentation temperature range: 10 to 30 °C
- Alcohol tolerance up to 18% v/v
- Short lag phase
- High fermentation rate
- Competitive ("Killer K2") factor active
- Low relative nutritional requirement
- Compatible with malolactic wine bacteria
- Low volatile acidity production
- Moderate SO₂ production
- Low-Moderate H₂S production
- Recommended for white, rosé and red wine production
- Highly recommended for sparkling secondary fermentation

*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:

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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.



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YEASTS



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