

LALVIN QA23™

Saccharomyces cerevisiae

Aromatic intensity and fermentation security

DESCRIPTION

LALVIN QA23™ was selected in Portugal from Vinhos Verdes region by the University of Trás-os-Montes e Alto Douro (UTAD) in co-operation with the Viticultural Commission of the Region Vinhos Verdes. This yeast combines essential fermentation qualities with the ability to enhance citrus-fruit type aromas (lime, grapefruit) in the aromatic white grapes.

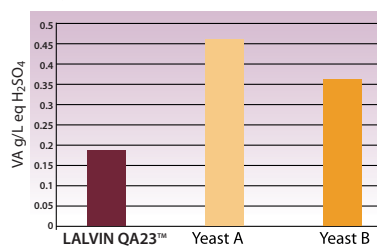
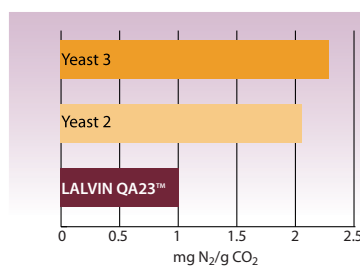


BENEFITS & RESULTS

LALVIN QA23™ has a very high β -glucosidase activity, enzymes which cleaves non-volatile aromatic compounds into their volatile state. This yeast contributes to varietal / terroir fruit expression. It is known to enhance citrus fruit aromas including lime and grapefruit. Given many terpenes are bound to glucosides, the use of LALVIN QA23™ in varieties rich in terpenes, such as Riesling, is highly recommended. This yeast is also a proven thiol converter, hence excellent thiol expression is achieved, highly recommended for Sauvignon Blanc. A very reliable, clean fermenter, LALVIN QA23™ respects varietal fruit character, in varieties such as Viognier, Chardonnay and Muscat, and also neutral types of grapes. Depending on the terroir, some ester production has been reported. Known for its reliability and robustness, LALVIN QA23™ tends to ferment well with a low VA production even in clarified juice, low in nutrients. In addition its ability to ferment at relatively low temperatures makes it an ideal choice for many white wines.

Fermentative security and aromas

Comparison of the needs in assimilable N₂ between different yeasts in a synthetic N₂-deficient must (Julien)



Comparison of the production of volatile acidity between 3 yeasts from a highly clarified must of 20 NTU.

Type of vine	Wine-growing region	Aromas
Chardonnay	Oregon, Chile	Citrus fruits, pineapple
Muscadet	Loire Valley	Aromas of with-flesh fruits (young wines), dry fruits (wines after aging)
Ugni-blanc	Gers	Fresh citrus fruits, floral aromas (peony and rose)
Muscat petit-grain	Roussillon	Citrus fruits, pineapple, white peach

Tastings carried out by professionals.

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: 14 to 28°C
 - Alcohol tolerance up to 16% v/v
 - Fast fermentation rate
 - Competitive ("Killer K2") factor active
 - Average lag phase
 - Fructophilic yeast

- Very low nutritional requirement, at any temperature (18 to 28°C)
- Low production of volatile acidity: < 0.2 g/L (eq H₂SO₄) as an average
- Low SO₂ production
- Low production of H₂S due to the low requirement in assimilable nitrogen
- 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 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. February 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



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CHITOSAN



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SOLUTIONS



LALLEMAND OENOLOGY

Original by culture