



LALVIN RA17™

Saccharomyces cerevisiae

For Pinot noir varietal aromas

DESCRIPTION

LALVIN RA17™ was selected by the Bureau Interprofessionnel des Vins de Bourgogne in the Burgundy region from Pinot noir fermentation.



BENEFITS & RESULTS

LALVIN RA17™ is recommended to enhance varietal characters and to have fresh, aromatic and supple red wines. To avoid the formation of sulfides, it requires high nutrient levels and will benefit greatly from a GO-FERM™ protector during rehydration. With a good nutrition regime, LALVIN RA17™ will develop cherry and fruit aromas in varieties like Pinot noir and Gamay. Wines made from LALVIN RA17™ can be blended with wines fermented with LALVIN RC212™, LALVIN BRL97™ or ENOFERM AMH™ to give a more balanced, complex and fuller structure.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 16 to 30 °C
- Alcohol tolerance up to 15% v/v
- Moderate fermentation rate
- Moderate lag phase
- High nutritional requirement
- Moderate glycerol production
- Moderate volatile acidity
- Moderate SO₂ production

*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
- 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. March 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture