

LALVIN RC212™

Saccharomyces cerevisiae

The reference yeast strain for Pinot Noir fermentation with color and structure

DESCRIPTION

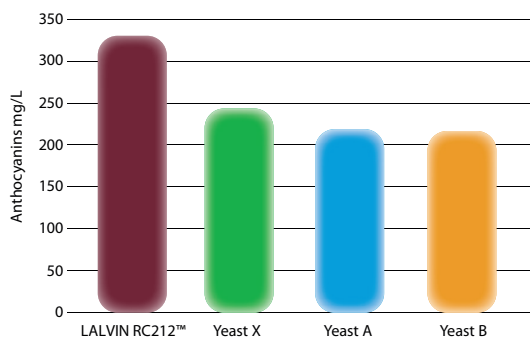
LALVIN RC212™ (Bourgorouge) yeast was selected from nature by the BIVB (Bureau Interprofessionnel des Vins de Bourgogne) for its ability to ferment a traditional heavier style Burgundian Pinot Noir.



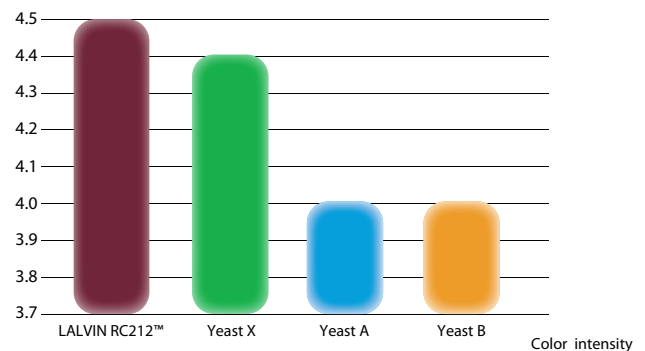
BENEFITS & RESULTS

This yeast is the 'reference' strain for the production of quality Pinot Noir worldwide. LALVIN RC212™ enhances the polyphenolic content of grape types such as Pinot Noir, Grenache, Gamay and Zinfandel. It helps produce Pinot Noir with structure, ripe cherry, bright fruit and spicy characters. Compared to other yeast recommended for Pinot Noir, the use of LALVIN RC212™ results in greater anthocyanin content and higher color intensity due to the limited adsorption of polyphenols on LALVIN RC212™ yeast cell walls, thus limiting color loss and maintaining structure during aging.

Polyphenol content



Comparison of the impact of different yeasts on the anthocyanin content in a Pinot Noir (technical report BIVB)



Comparison of impact of different yeasts on the color intensity of a Pinot Noir (technical report BIVB)

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: 18-30°C
 - Alcohol tolerance up to 16% v/v
 - Competitive ("Killer K2") factor neutral
 - Average nutritional requirement
 - Average production of volatile acidity

- Compatible with malolactic wine bacteria
- Low SO₂ production
- Low H₂S production
- No foam 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 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
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Original by culture