Wine yeast
selected from nature

LALVIN RHÔNE 2056™

Saccharomyces cerevisiae

For fruit forward styles. Contributes fruit complexity, spiciness and excellent color stabilization

DESCRIPTION

LALVIN RHÔNE 2056™ was selected by Inter-Rhône (professional association of the wines from the Côtes du Rhône area) and the Institut Francais de la Vigne et du Vin (formerly ITV), from 1500 strains, for its ability to maintain and enhance varietal fruit aromas and flavors of Côtes du Rhône varieties.

It produces wines that reflect the style of Rhône Valley wines.

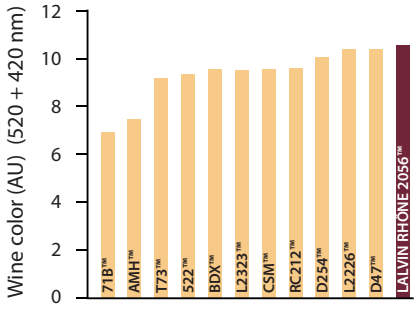
BENEFITS & RESULTS

LALVIN RHÔNE 2056™ reveals aromas such as red fruits, violet and peach notes depending on the variety.

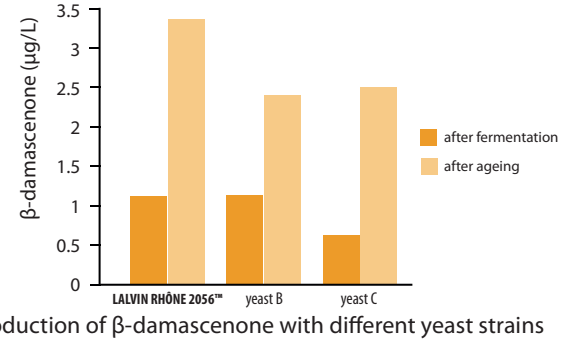
It produces a high levels of β-damascenone which contributes to floral aromas and enhances fruit perception. LALVIN RHÔNE 2056™ assists in the extraction of anthocyanins from red grapes and also protects the color due to low activity of β-glucosidase, hence highly recommended when seeking excellent color extraction and stability. LALVIN RHÔNE 2056™ is a relatively high producer of glycerol, which contributes to the mouthfeel. It also has a high tolerance to alcohol.

LALVIN RHÔNE 2056™ is highly recommended for red varieties including Grenache, Sangiovese, Shiraz, Tempranillo, Gamay and Pinot noir, but also for rosé wines and in white varieties including Marsanne, Rousanne, Sauvignon Blanc, Semillon and Viognier.

Color and aroma



Comparison of color of Syrah wines (AWRI)



Production of β-damascenone with different yeast strains in synthetic must (Garcia)

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.

LALLEMAND
LALLEMAND OENOLOGY

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 15 to 28 °C
- Alcohol tolerance up to 16% v/v
- Short lag phase
- Fast fermentation rate
- Competitive ("Killer K2") factor active
- Medium relative nutritional requirement
- Moderate volatile acidity production
- Moderate SO_2 production
- Moderate H_2S production
- Low foam formation
- High relative glycerol 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. 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 cool dry place
- To be used once opened

Distributed by: