

# LALVIN RHÔNE 2226™

*Saccharomyces cerevisiae*

## Alcohol tolerance and fermentation performance Structure and color stability

### DESCRIPTION

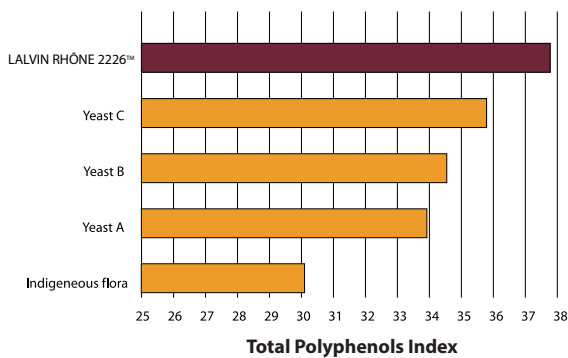
LALVIN RHÔNE 2226™ is a yeast isolated from nature from Côtes du Rhône. It was selected by Inter-Rhône; the Comité Interprofessionnel des Vins des Côtes du Rhône / Côtes du Rhône Wine Committee (France). It has excellent tolerance to high alcohol and respects the typicity of high quality red wines for warm to hot regions.



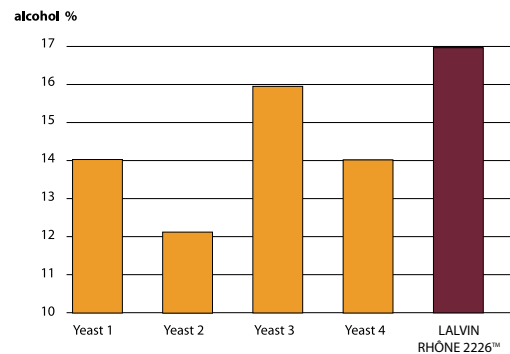
### BENEFITS & RESULTS

Given its high alcohol tolerance and its short lag phase, LALVIN RHÔNE 2226™ is highly recommended for high sugar red wines and late harvest wines. Not only are its environmental parameters conducive to reliability under these conditions, it contributes to wine quality by enhancing varietal aroma expression, black fruit and contributing to tannin structure and maintaining a high color intensity.

#### Tannic structure and alcohol resistance



Effect of LALVIN RHÔNE 2226™ on the total polyphenols content in Gamay (Cuinier)



Comparison of alcohol resistance between LALVIN RHÔNE 2226™ and other yeast strains

**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: 15 to 28°C. Could ferment up to 30-35°C
- Alcohol tolerance up to 17% v/v
- Short lag phase
- Fast fermentation rate
- Competitive ("Killer K2") factor active
- Medium-high nutritional requirement
- Low volatile acidity production
- Moderate SO<sub>2</sub> production
- Low H<sub>2</sub>S production
- Average foam formation
- Low acetaldehyde production

*\*subject of 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



ENZYMES



CHITOSAN



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Original by culture

www.lallemandwine.com