



LALVIN R-HST™

Saccharomyces cerevisiae

For flavor rich, cool climate white wine production

DESCRIPTION

The yeast LALVIN R-HST™ (Riesling Heiligenstein) was selected from Riesling grapes from the prestigious Heiligenstein region, near the Donau Valley, on the Western side of Vienna (Austria). It was selected for its excellent oenological properties when fermenting Riesling grapes.



BENEFITS & RESULTS

With appropriate nutrition LALVIN R-HST™ enhances fresh varietal characters producing crisp citrus, lime, floral and mineral notes. It also contributes to mouthfeel and palate weight. This yeast is known for its contribution to overall complexity and elegance. The implantation and dominance qualities of this yeast are excellent even in musts containing a high level of indigenous populations.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 10-30 °C*
- Alcohol tolerance up to 15% v/v
- Very short lag phase
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Medium relative nutritional requirement
- Low SO₂ production
- Low foam producer

*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 STORAGE

- Available in 500 g and 10 kg
- 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. February 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture