



LALVIN C™

Saccharomyces cerevisiae

Reliable fermenter for clean fruity wines

DESCRIPTION

Originally isolated from France, LALVIN C™ has been used in winemaking since the early 1960's. This wine yeast was selected from the collection of the Pasteur Institute, Paris.



BENEFITS & RESULTS

Suited for a wide range of winemaking applications, especially for the production of fresh and fruity wine styles. It tends to produce varying amounts of esters, particularly isoamyl acetate. A very clean and reliable fermenter that enhance varietal characters. It is a robust yeast that performs well in highly clarified white and rosé wines low in nitrogen content. It degrades malic acid during alcoholic fermentation, an interesting feature in cool climate regions. This process, called malo-ethanolic fermentation, is a metabolic pathway whereby malic acid in the juice can be metabolized during alcoholic fermentation. Malic acid reduction during alcoholic fermentation of up to 45% has been measured. Highly recommended for cool climate whites, high in natural malic acid concentrations. Can be used in secondary fermentations for the production of sparkling wines. Also suitable for barrel fermentation.

- PROPERTIES***
- *Saccharomyces cerevisiae Gal-* (ex var. *bayanus*)
 - Optimal fermentation temperature range: 15-30 °C
 - Minimum fermentation temperature: 12-14 °C
 - Alcohol tolerance up to 16% v/v
 - Short lag phase
 - High fermentation rate
 - Competitive ("Killer K2") factor sensitive
 - Low relative nutritional requirement
 - Low SO₂ production
 - Low H₂S production
 - Medium foam formation
 - Maintains colour intensity in red wines
- *subject to fermentation conditions*

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage rate:

- 25 g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10⁶ viable cells/mL)
- 30 g/hL of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid range

Procedure for 1000 L ferment.

1. Add 300 g of Go-Ferm Protect Evolution™ to 5 L of 40-43 °C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
2. When the temperature of this suspension is between 35-40 °C, sprinkle 250 g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
3. Allow to stand for 20 minutes before further gently mixing.

4. Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.

5. Inoculate into the must.

+ Notes:

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10 °C.
- It is recommended that juice / must be inoculated no lower than 18 °C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

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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