



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

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 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



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