Wine yeast
selected from nature

LALVIN M™

Saccharomyces cerevisiae

For red wines production

DESCRIPTION

LALVIN M™, commonly referred to as UCD 522, was selected by researchers at The University of California (Davis) from the yeast collection of the Pasteur Institute, Paris. LALVIN M™ is also known under strain identification M1107.

BENEFITS & RESULTS

LALVIN M™ has gained a reputation as a yeast for red wine production and is generally considered quite neutral from a sensory perspective.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimal fermentation temperature range: 15 to 30 °C
  Desirable fermentation temperature: 20 to 30 °C
- Alcohol tolerance up to 14% v/v
- Short lag phase
- Moderate fermentation rate
- Competitive ("Killer K2") factor sensitive
- Low relative nutritional requirement
- Moderate SO_2 production
- Low H_2S production, under low YAN conditions

**subject to fermentation conditions*

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.

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage rate:

- 25 g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10^6 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 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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