

LALVIN S6U™

Natural hybrid of *Saccharomyces cerevisiae* x *Saccharomyces bayanus*

For unique structural and flavor complexity

DESCRIPTION

LALVIN S6U™ is a natural hybrid between a *Saccharomyces cerevisiae* and *Saccharomyces bayanus* (formerly classified *S. uvarum*) and was isolated from nature in the area of Castelli Romani (Italy) by the "Istituto Sperimentale di Enologia di Velletri (CREA)". This unique yeast has the ability to grow and ferment at low temperature and brings floral characters and mouthfeel to the wines.



BENEFITS & RESULTS

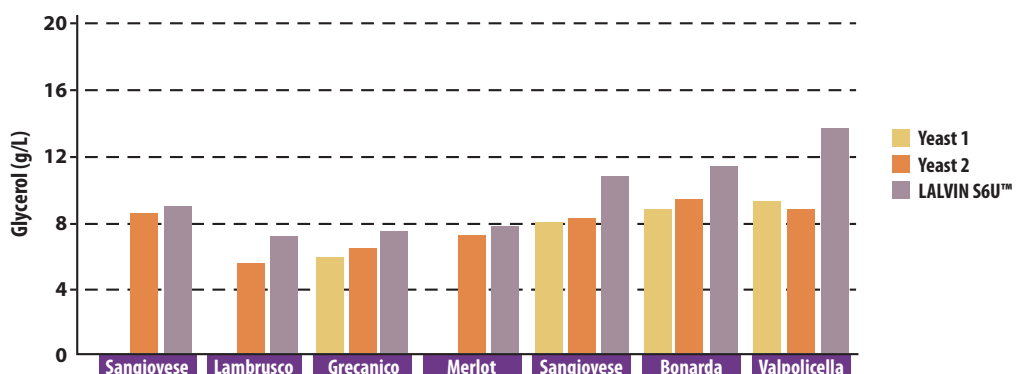
LALVIN S6U™ is predominately used in the production of dry white wines, but its wide range of application makes it also suitable for red and rosé wines.

The recognized features of LALVIN S6U™ in wines include enhanced varietal characters, mouthfeel, softness and complexity, (from autolytic by-products post-alcoholic fermentation). It also participates to floral and spicy notes. Ethyl esters and aromatic alcohols produced by this yeast, add dimension to barrel fermented Chardonnay. LALVIN S6U™ is a relatively high producer of glycerol, which contributes to the mouthfeel effect.

It has the ability to maintain a good fermentative activity at low temperatures and brings a unique contribution to the acidic profile of wine.

Recommended for Chardonnay, Semillon, Merlot, Sangiovese, Grecanico, Sauvignon blanc, Cortese, Trebbiano, Malvasia, etc.

Glycerol production in different wines



- PROPERTIES***
- Natural hybrid *Saccharomyces cerevisiae* x *Saccharomyces bayanus*
 - Optimal fermentation temperature range: >5 °C*
 - Alcohol tolerance up to 15 % v/v
 - Moderate fermentation rate
 - Competitive ("Killer K2") factor sensitive
 - Low relative nutritional requirement
 - Low acidity volatile production
 - Low SO₂ production

**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
- 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