

LEVEL² BIODIVA™

Torulaspora delbrueckii

Enhance aromatic complexity and mouthfeel
in white and red wines

DESCRIPTION

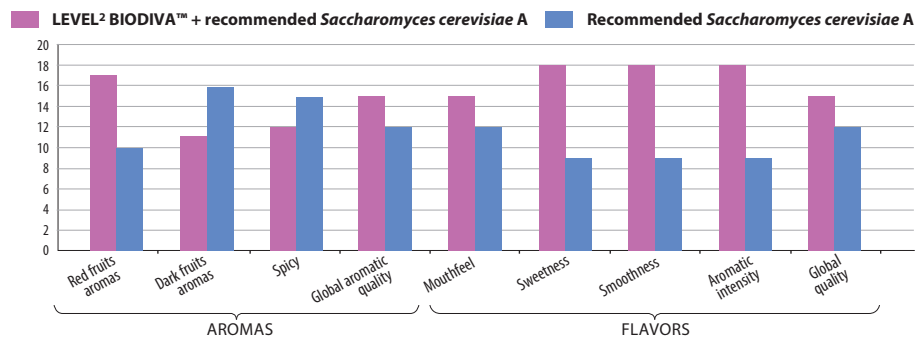
LEVEL² BIODIVA™ is a pure culture of *Torulaspora delbrueckii*, selected to enhance wine aromatic and mouthfeel complexity. Used in sequential inoculation with a compatible selected *Saccharomyces cerevisiae* yeast recommended by Lallemand Oenology, LEVEL² BIODIVA™ will help control development of the wine's aromatic complexity by favouring the perception of certain esters without overwhelming the wines. The exceptional ability of LEVEL² BIODIVA™ to overproduce polyols contributes to enhance the mouthfeel in white, rosé and red wines.

Due to its low volatile acid production and its tolerance to osmotic shock, LEVEL² BIODIVA™ is also particularly well-adapted for fermenting late harvest and ice wines.

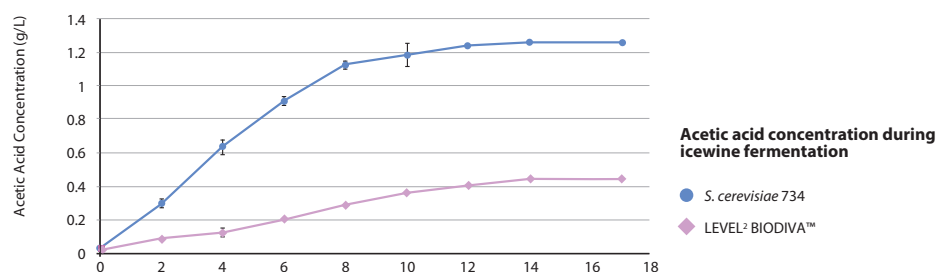


BENEFITS & RESULTS

Comparative trial on Syrah (Rhône valley): impact of LEVEL² BIODIVA™ on the sensory profile - Blind tasting, 27 tasters.



Cool Climate Oenology and Viticulture Institute (CCOVI), Brock University. Vidal Icewine Juice



LEVEL²
RANGE

One of the objectives of our Lallemand Oenology R&D program is to explore the non-*Saccharomyces* biodiversity found in nature. Our R&D team continues to select interesting and original non-*Saccharomyces* yeast and offer them within our LEVEL² range. These non-*Saccharomyces* LEVEL² yeast provide winemakers with exciting new aromatic complexities and possibilities.

PROPERTIES

- Pure culture of *Torulasporea delbrueckii*
 - Lag phase: Moderate
 - When used for fermenting high initial sugar wine, using of GO-FERM PROTECT EVOLUTION™ during rehydration is recommended
 - Optimal fermentation temperature: >16°C/60°F
 - Volatile acidity production: Very low
 - Very good compatibility with malolactic fermentation
 - To be used in sequential inoculation with a suitably paired *Saccharomyces cerevisiae*.
- Nitrogen needs:

YAN level (mg/L)	< 80	80 < YAN < 150	> 150
YAN (Yeast Assimilable Nitrogen)	1-Add complex nutrition* just after BIODIVA™ inoculation		
	2-Add complex nutrition* just after <i>Saccharomyces cerevisiae</i> inoculation	1-Add complex nutrition* just after <i>Saccharomyces cerevisiae</i> inoculation	1-Add complex nutrition* just after <i>Saccharomyces cerevisiae</i> inoculation
	3- Add DAP** after a drop of 45 points from original density	2- Add complex nutrition* after a drop of 45 points from original density	

* For dosage rates, follow good nutrition practices ** Diammonium Phosphate

INSTRUCTIONS FOR OENOLOGICAL USE

TO BE USED IN SEQUENTIAL INOCULATION AS FOLLOW

Important: Before inoculation, make sure that free SO₂ level is lower than 15 mg/L for white wines.

1st INOCULATION: LEVEL² BIODIVA™

- Inoculate at 25 g/hL: rehydrate the yeast in 10 times its weight of clean water (temperature between 20 °C/68 °F and 30 °C/86 °F). After 15 minutes, stir very gently.
- To help the rehydrated yeast acclimate to the cooler juice temperature and avoid cold shock, slowly combine an equal amount of juice with yeast rehydration solution (this step may need to be repeated), until the yeast suspension is within 10°C (18°F) of the juice to be inoculated.
- Total rehydration time should not exceed 45 minutes.

2nd INOCULATION: *Saccharomyces cerevisiae*

After a density drop of 10 to 15 points (1.5 to 4°Brix) from the starting juice density, proceed to the second inoculation with 25g/hL of one of the recommended *Saccharomyces cerevisiae* yeast following the classical rehydration acclimatization and handling protocol for *S.cerevisiae*.

For more information, please contact your Lallemand representative.

PACKAGING AND STORAGE

- Available in 125g and 500 g
- Store in a cool dry place
- To be used once opened

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. December 2024.

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