

LEVEL² FLAVIA™

Metschnikowia pulcherrima

Express the full potential of
varietal flavors in white and rosé wines

DESCRIPTION

LEVEL² FLAVIA™ is a pure culture of *Metschnikowia pulcherrima*, selected from nature by the Universidad de Santiago de Chile (USACH) for its specific capacity to release varietal aromas from precursors with its unique enzymatic activity (α -arabinofuranosidase and β -lyase). Used in sequential inoculation with recommended selected *Saccharomyces cerevisiae* yeast, LEVEL² FLAVIA™ will impact on the production of varietal aromas such as terpenes and volatile thiols.

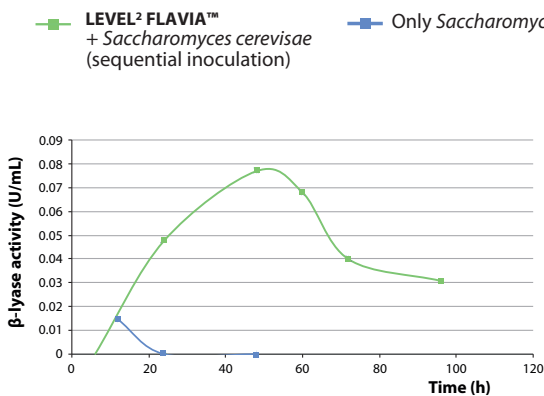


BENEFITS & RESULTS

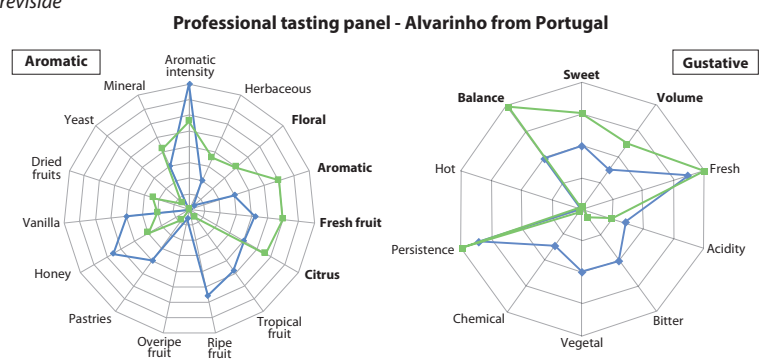
When compared to the sensory performance of other yeast, LEVEL² FLAVIA™ consistently demonstrated a greater intensity of aroma compounds. A contribution to mouthfeel has also been described. This mouthfeel is not necessarily derived from glycerol, but from polysaccharide release and early autolysis of this selected *Metschnikowia pulcherrima*. Typical descriptors using this yeast were freshness and mouthfeel. Suggested varieties include Riesling, Sauvignon Blanc and Colombar.

Best results are achieved when LEVEL² FLAVIA™ is sequentially inoculated with a selected *Saccharomyces cerevisiae* strain that is a high terpene/thiol releaser/converter.

A unique enzymatic activity for LEVEL² FLAVIA™: β -lyase is highly implicated in volatile thiols release and α -arabinofuranosidase in terpenes release.



Results coming from a Phd thesis in collaboration with INRA (P. Seguinot, 2018)



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 *Metschnikowia pulcherrima*
- High aromatic: enhances varietal aromas (terpenes and volatile thiols)
- To be used in sequential inoculation with recommended *Saccharomyces cerevisiae* yeast recommended by Lallemmand Oenology
- Fermentation temperature: 15-22 °C. Optimal temperature is 18-20°C
- Nitrogen needs:

YAN level (mg/L)	< 100	> 100
YAN (Yeast Assimilable Nitrogen)	1-Add complex nutrition* just after FLAVIA™ inoculation	
	2-Add complex nutrition* just after <i>Saccharomyces cerevisiae</i> inoculation	1-Add complex nutrition* at density 1040 (1/3 of AF)

* For inoculation rate, follow good nutrition practices

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.

1st INOCULATION: LEVEL² FLAVIA™

Inoculate at 25 g/hL: Rehydrate the yeast in 10 times its weight of water at 30°C. After 15 minutes, stir gently. To help the rehydrated yeast acclimatise to the cooler juice temperature and avoid cold shock, slowly combine an equal amount of juice with the yeast rehydration solution (this step may need to be repeated), until the yeast suspension is within 10°C of the juice to be inoculated.

Total rehydration time should not exceed 45 minutes. Inoculate the *Saccharomyces cerevisiae* (2nd inoculation) 24 hours after LEVEL² FLAVIA™ inoculation.

2nd INOCULATION: *Saccharomyces cerevisiae*

LALVIN QA23™ highly recommended.

24 hours after FLAVIA® inoculation, proceed to the second inoculation with Lalvin QA23™. Follow the classical LALVIN QA23™ rehydration, acclimatisation and handling protocol.

Please note, you may not see a reduction in baumé after the FLAVIA® addition, this is not of a concern. It is the enzymatic activity of FLAVIA® that gives the desired outcomes, hence ensure Lalvin QA23™ is added 24 hours after FLAVIA® inoculation, irrespective of evident baumé drop.

FOR MORE INFORMATION PLEASE CONTACT YOUR LALLEMAND REPRESENTATIVE

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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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. May 2024.



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YEASTS



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