

# LALVIN QD145™

*Saccharomyces cerevisiae*

## Red wines for aging

### DESCRIPTION

LALVIN QD145™ yeast was isolated from nature in the Dão region by the Regional Wine Commission of Dão and Proenol.

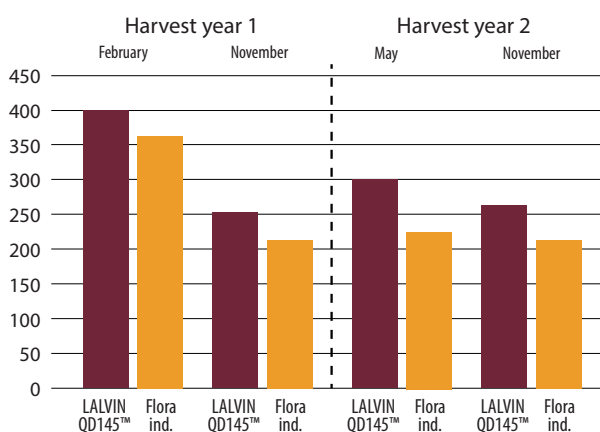


### BENEFITS & RESULTS

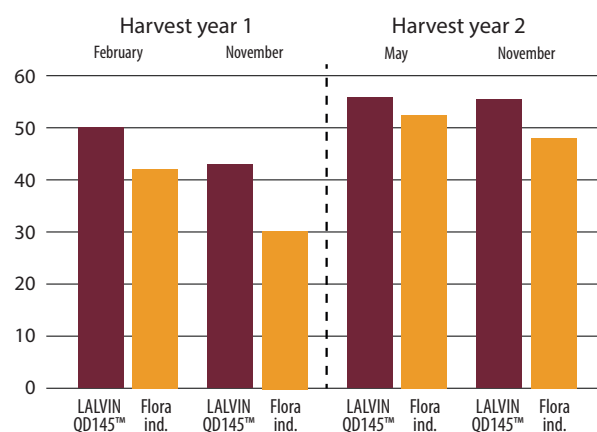
For red wines with good ageing potential, it is important, among other things, to have a strong tannic structure and stable color.

Wines fermented with this LALVIN QD145™ are notable for their tannic structure and color. In addition, the rapid implantation helps to control the volatile acidity production of indigenous microorganisms, even in poorly controlled hygiene situations.

#### Anthocyanins (mg/L)



#### Total polyphenols



Comparison between LALVIN QD145™ and the native flora over two vintages, wines from the Dão region. Measurements made during the ageing of the wines.



- PROPERTIES\***
- *Saccharomyces cerevisiae* var. *cerevisiae*
  - Optimum fermentation temperature range: 15 to 30 °C
  - Alcohol tolerance up to 15% v/v
  - Fast fermentation rate
  - Competitive factor ("Killer K2") active
  - Short lag phase

- Average nutritional requirement
- Low volatile acidity production
- Low H<sub>2</sub>S 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.

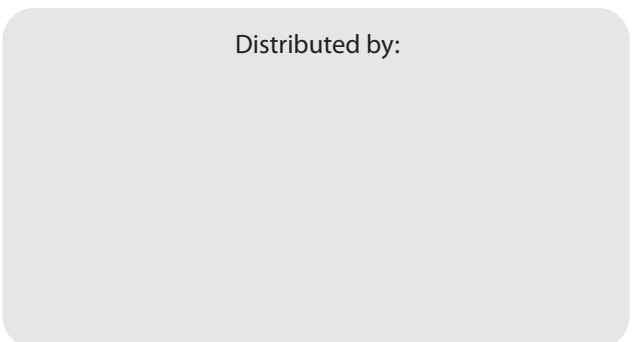
#### + Notes:

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. March 2023.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



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Original by culture

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