

LALVIN 71B™

Saccharomyces cerevisiae

The yeast for primeur and fruity young wines

DESCRIPTION

Isolated by INRAe (National Agricultural Research Institute), Narbonne, France, LALVIN 71B™ is an ideal choice to produce fresh and fruity red wines for early consumption.

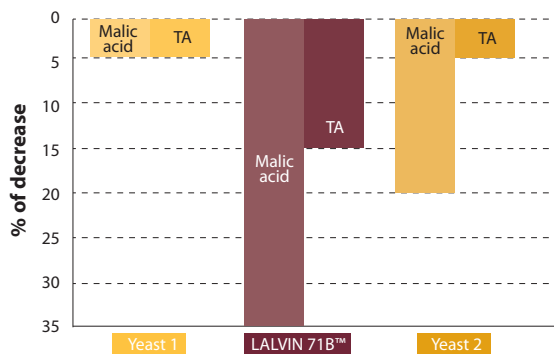


BENEFITS & RESULTS

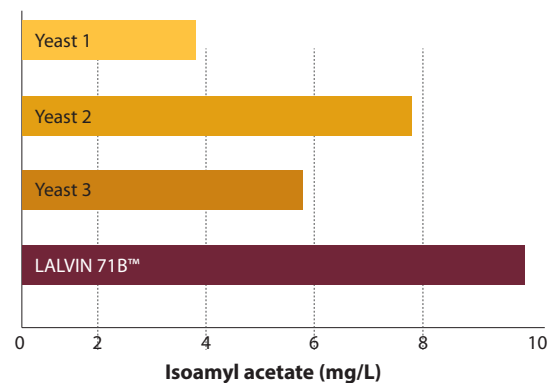
LALVIN 71B™ is a high ester producer (mainly isoamyl acetate), which gives the wine a characteristic fruity (*bonbon anglais*) aroma and enhances the aromatic profile of wines from neutral varieties. It can metabolize a portion of the malic acid in musts, softening the wine palate. It can be an interesting blending components with other wines to achieve the desired wine style.

LALVIN 71B™ adsorbs a part of polyphenolic compounds on its cell wall, and limits the harshness of the tannic structure of primeur red wines.

Malic acid metabolism and isoamyl acetate production



Decrease of the concentration in malic acid and of the titrable acidity. Comparison between different yeasts on Chardonnay must. (Pilone et al., 1994)



Isoamyl acetate production by different yeast in synthetic must at 20 °C.

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.



PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 15 to 30°C
- Alcohol tolerance up to 14% v/v
- Short lag phase
- Fast fermentation rate
- Competitive ("Killer K2") factor sensitive
- Very low nutritional requirement
- Compatible with malolactic wine bacteria
- Average production of volatile acidity
- Low SO₂ production
- Metabolizes between 20 to 40% of the malic acid in the must
- High requirement in survival factors in O₂ deficient musts

*subject to fermentation conditions

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage rate:

- 25 g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10⁶ 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 AND STORAGE

- Available in 500 g
- Store in a dry place at 4-11 °C
- To be used once opened

Distributed by:

LALLEMAND AUSTRALIA

23-25 Erudina Ave,
Edwardstown, SA, 5039
australiaoffice@lallemand.com
+61 8 8276 1200

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

www.lallemandwine.com