Wine yeast
selected from nature

LALVIN 71B™

Saccharomyces cerevisiae

The yeast for primeur and fruity young wines

DESCRIPTION

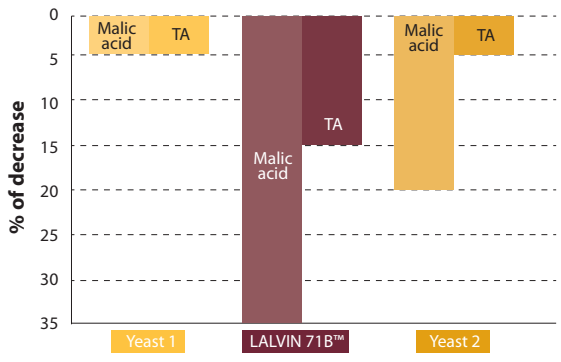
Isolated by INRAe (National Agricultural Research Institute), Narbonne, France, LALVIN 71B™ is an ideal choice to produce fresh and fruity red wines for early consumption.

BENEFITS & RESULTS

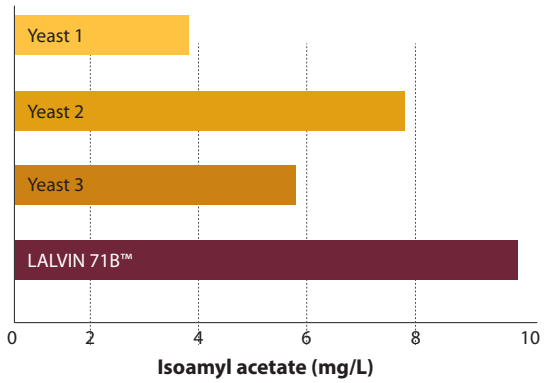
LALVIN 71B™ is a high ester producer (mainly isoamyl acetate), which gives the wine a characteristic fruity (*bonbon anglais*) aroma and enhances the aromatic profile of wines from neutral varieties. It can metabolize a portion of the malic acid in musts, softening the wine palate. It can be an interesting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



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.

LALLEMAND
LALLEMAND OENOLOGY

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 SO_2 production
- Metabolizes between 20 to 40% of the malic acid in the must
- High requirement in survival factors in O_2 deficient musts

**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 and 10 kg
- Store in a cool dry place
- To be used once opened

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