



# LALVIN T73™

*Saccharomyces cerevisiae*

## Security for high alcohol reds

### DESCRIPTION

LALVIN T73™ was isolated from nature in the Valencia region in Spain and was selected for its ability to enhance the natural aromas and flavors of red wines produced in hot climates.



### BENEFITS & RESULTS

Due to its ability to produce high quantities of glycerol, wines made with LALVIN T73™ have good mouthfeel. Hot climate reds that have problems “opening up” are enhanced by the well-balanced production of esters and higher alcohols. LALVIN T73™ has an extremely low nitrogen demand and quickly dominates the must’s indigenous microflora. It also exhibits good resistance to vineyard antifungal treatments.

### PROPERTIES\*

- *Saccharomyces cerevisiae* Gal- (ex var. *bayanus*)
- Recommended for red wine production
- Optimum fermentation temperature range: 18 to 35 °C
- Short lag phase
- Alcohol tolerance up to 16% v/v
- Moderate fermentation rate
- Competitive (“Killer K2”) factor active
- Low relative nutritional requirement
- High glycerol production
- Low acidity volatile production
- Low H<sub>2</sub>S production
- Low foam production
- Degradation of up to 30% malic acid depending on fermentation conditions
- Resistance to antibiolytic treatments

\*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 STORAGE

- Available in 500 g and 10 kg
- 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. February 2023.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD  
SOLUTIONS

**LALLEMAND**

LALLEMAND OENOLOGY

Original by culture