

LALVIN RBS133™

Saccharomyces cerevisiae

For ultra-premium red wines

DESCRIPTION

LALVIN RBS133™ is the result of a selection program from more than 130 strains isolated from Raboso Piave grapes; "Valorization and characterization of autochthonous grapevine Raboso Piave", CONSORZIO TUTELA VINI DEL PIAVE D.O.C. Lallemand and Università Degli Studi di Padova, have collaborated to select a native strain of *Saccharomyces cerevisiae* able to enhance the quality and uniqueness of the wines from the Raboso Piave grape variety.

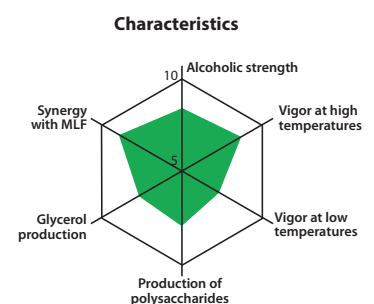
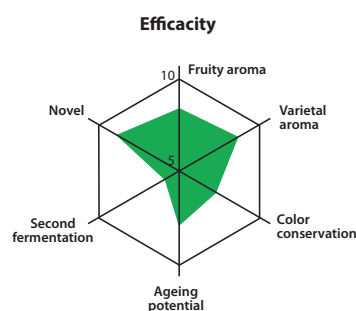
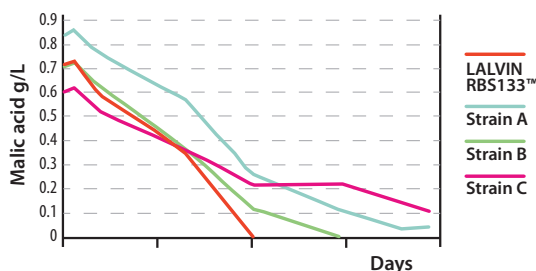


BENEFITS & RESULTS

LALVIN RBS133™ helps to enhance the quality and the fruity characters of grape varieties such as Sangiovese, Montepulciano and Tannat, even in very difficult conditions of low temperature, low nutrient content, high acidity and high alcohol level.

LALVIN RBS133™ brings harmony and delicate fruity aromas such as cherry, wild blackberry, plum, ripe fruits but also floral character such as wild violet, spices, vanilla and tobacco usually sought for the production of aged red wines.

Compatibility with malolactic fermentation



Duration of malolactic fermentation in fermented wine with LALVIN RBS133™ in comparison with other yeasts for red vinification. Inoculation with malolactic acid bacteria at the end of alcoholic fermentation (Sangiovese, IVSEA).

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: 16 to 28 °C
 - Alcohol tolerance up to 16% v/v
 - Moderate fermentation kinetics
 - Competitive factor ("Killer K2") active
 - Short lag phase

- Moderate nutritional requirement
- Good producer of glycerol
- Good resistance to sulphites
- Low volatile acidity production
- Compatible with malolactic wine bacteria

**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
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