

LALVIN SENSY™

Saccharomyces cerevisiae

A new generation of wine yeast to express the sensory potential of varietal white wines

DESCRIPTION

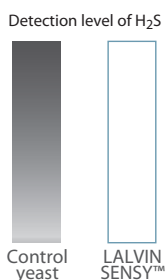
The selection of LALVIN SENSY™ was made possible through a collaborative study between the ICV Group, Lallemand Oenology, SupAgro and INRAE Montpellier (France). Using the QTL technique (Quantitative Trait Locus) has enabled the development of an innovative selection technique for yeast strains which produce low levels of SO₂, H₂S and acetaldehyde. H₂S confers negative aroma attributes to wine. It can be considered as a real issue especially for varietal white wine, as it generates unacceptable quality losses and masks aroma flavor. LALVIN SENSY™ will produce no or very little H₂S which is a great advantage to express varietal aroma from white grape varieties. The low acetaldehyde production by LALVIN SENSY™ helps to moderate SO₂ use.



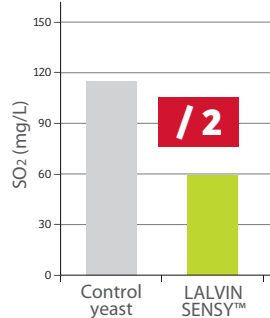
BENEFITS & RESULTS

LALVIN SENSY™ produces a moderate level of fermentative aroma and very low level of H₂S, respecting the varietal aromas of the grape variety. LALVIN SENSY™ gives more open wines whereas fermented with some other yeast the wine can exhibit reductive notes. LALVIN SENSY™ has the capacity to enhance mouthfeel structure as well.

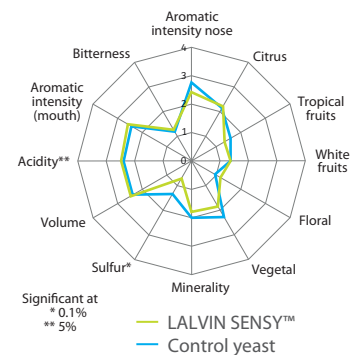
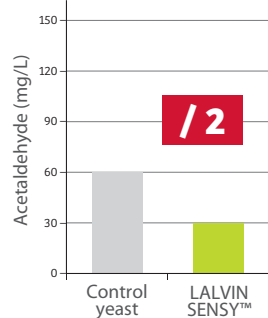
H₂S



SO₂ total



Acetaldehyde



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: 12 to 18 °C
 - Alcohol tolerance up to 14.5% v/v
 - Moderate fermentation rate
 - Competitive ("Killer K2") factor active
 - Very good implantation
 - Very short lag phase
 - Low nutritional requirement
 - Low H₂S regardless of fermentation conditions
 - Very low SO₂ production
 - Low volatile acidity production (< 0.35 g/L)
 - Low acetaldehyde 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 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.

This yeast has been selected using a QTL (Quantitative Trait Locus) approach resulting from a collaborative research project with INRAE.

The PhD thesis "Identification of the molecular basis of technological properties of wine yeast" (Jessica Noble, Advisor: Bruno Blondin, 2011) resulted in the development of an innovative selection technique for yeast which produces very low to no levels of SO₂, H₂S and acetaldehyde. This work resulted in a patent application filed by INRAE: "Method of control of the production of sulfites, hydrogen sulfur and acetaldehyde by yeasts (Variants MET₂ / SKP₂)". This QTL mapping and backcrossing method were applied to select this yeast. Selection method Patented (EP2807247) by INRAE.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture