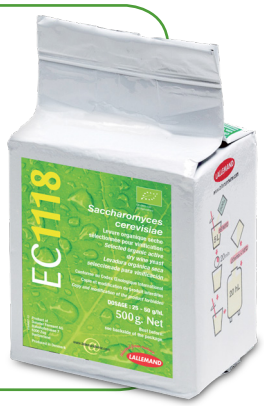
Wine yeast
selected from nature

EC1118™ Organic

Saccharomyces cerevisiae

The “organic" version of the worldwide known LALVIN EC1118™

DESCRIPTION



EC1118™ Organic is a yeast that meets the conditions for organic yeast production required by the EU regulations (2018/848 and 2021/1165) and in accordance with American regulations (NOP) for organic production.

EC1118™ Organic has been selected for its very good performance and reliability allowing a wide range of applications.

BENEFITS & RESULTS

Isolated from nature in the famous French region of high-quality sparkling wine, EC1118™ Organic is the “organic production” version of the worldwide known LALVIN EC1118™ which has been selected for its fermentation capabilities (alcohol tolerance, good fermentation capacity even at low temperatures, excellent colonization capacity).

Its elegant and low impact sensory profile associated with robust fermentation characteristics allows this yeast to be a worldwide reference in fermentation.

PROPERTIES

- *Saccharomyces cerevisiae* (ex *bayanus*)
- Recommended for white, rose and red wine production
- Desirable fermentation temperature: 15-25°C
- Alcohol tolerance 16% v/v
- Low relative nitrogen demand
- Short to medium lag phase
- Low volatile acidity production
- Low to moderate production of H_2S
- Moderate production of SO_2
- Killer factor active
- Low foam producer

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

INSTRUCTIONS FOR OENOLOGICAL USE

a. Rehydration without yeast protectant

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 protectant

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 (yeast protectant) 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 500g
- Store in a cool dry place
- To be used once opened

Distributed by: