

IONYS^{WF}TM

Saccharomyces cerevisiae

More acidity, more balance

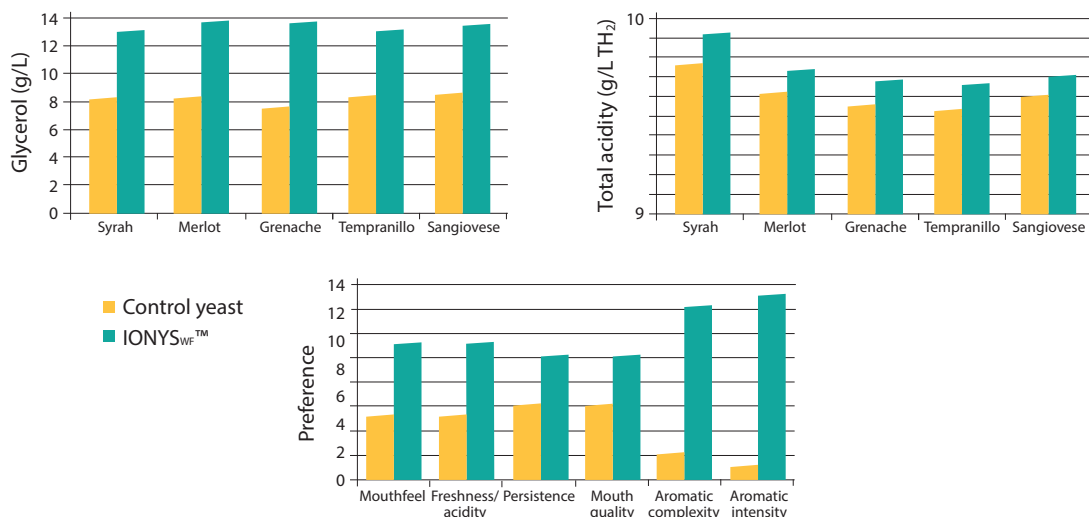
DESCRIPTION

IONYS^{WF}TM is the first wine yeast that has been selected within the *Saccharomyces cerevisiae* species for its capacity to ferment and naturally acidify must during alcoholic fermentation. IONYS^{WF}TM is the result of a common research project between Lallemand Oenology and INRAE Montpellier, France. The aim of this collaboration was to select a wine yeast better adapted to the global warming conditions. IONYS^{WF}TM is suitable for red, rosé and white winemaking, especially in climates or varieties where winemakers want to balance the lack of acidity. Red wines obtained are well adapted for aging, keeping a balanced mouthfeel (acidity with pleasant texture) and aroma profile. White and rosé wines fermented with IONYS^{WF}TM reveal intense and complex aromas with bright acidity.



BENEFITS & RESULTS

IONYS^{WF}TM is a *Saccharomyces cerevisiae* selected yeast with a very special and unique metabolism over-producing glycerol and organic acids (malic, α -cetoglutaric and succinic acids).



Sensorial evaluation on a Syrah wine from Languedoc, France, by a professional international panel (16 tasters: wine journalists, Masters of Wine, wine buyers).



YSEOTM signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to help overcome demanding fermentation conditions.

YSEOTM improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of sensory deviation even under difficult conditions. YSEOTM yeasts are 100% natural and non-GMO.



PROPERTIES

- High acidification power: +0.4 to 1.4 g/L total acidity (TH2)
- High glycerol production (+ 30 to 40% compared to average and up to 15 g/L)
- Low alcohol producer (-0.4 to -0.8% v/v compared to average in winery conditions)
- Very low volatile acidity production
- Very low SO₂ production
- Ethanol tolerance: 15.5% vol.
- Nitrogen requirements: Very high (appropriate nutrition is required)
- Long but steady stationary phase
- Optimum range of fermentation temperature: 24 to 28°C for red winemaking
- 16 to 18°C for white/rosé winemaking

INSTRUCTIONS FOR OENOLOGICAL USE

At reception, SO₂ level should be ≤ 4 g/hL.

Dosage rate: 20 to 40 g/hL

a. Rehydration without yeast protectant

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.

A well-balanced nutrition is of primary importance for wine yeast during fermentation. First addition of FERMAID O™ at beginning of fermentation. Second addition of Lallemmand complex nutrient around 1/3 sugar depletion (the end of exponential growth and the beginning of the stationary phase).

MLF management: due to IONYSWF™ significant production of organic acids (including malic acid), we recommend to avoid using ML PRIME™ in co-inoculation to achieve malolactic fermentation. Any other Lallemmand selected wine bacteria in co-inoculation is compatible and recommended when using IONYSWF™.

PACKAGING AND STORAGE

- Available in 500g
- Store in a dry place at 4-11 °C
- 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. January 2022.



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YEASTS



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