

LEVEL² LAKTIA™

Lachancea thermotolerans

Give back freshness to your wine

DESCRIPTION

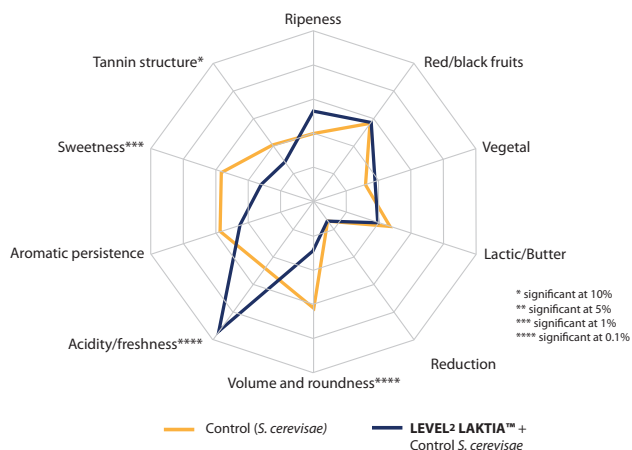
LEVEL² LAKTIA™ is a pure culture of *Lachancea thermotolerans*, selected from nature by Lallemand Oenology for its unique properties to produce high levels of lactic acid during fermentation and its great impact on sensory profile in final wines. Used in sequential inoculation with most selected *Saccharomyces cerevisiae* yeast, LEVEL² LAKTIA™, by producing significant level of lactic acid, is a natural tool for blending and/or to re-equilibrate wines, especially those from hot climate.



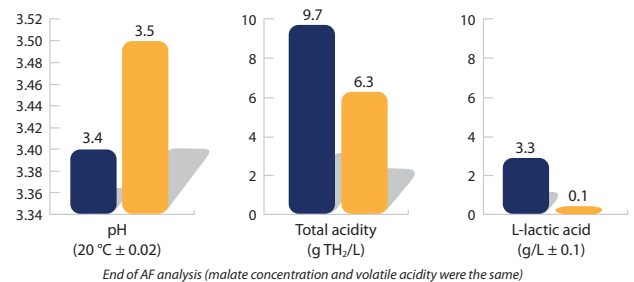
BENEFITS & RESULTS

More than freshness and acidity, LEVEL² LAKTIA™ also brings aromatic complexity from the beginning of alcoholic fermentation.

Merlot wine tasting (south of France)



Acidity impact (Tempranillo, Spain)



LEVEL²
RANGE

One of the objectives of our Lallemand Oenology R&D program is to explore the non-*Saccharomyces* biodiversity found in nature. Our R&D team continues to select interesting and original non-*Saccharomyces* yeast and offer them within our LEVEL² range. These non-*Saccharomyces* LEVEL² yeast provide winemakers with exciting new aromatic complexities and possibilities.

PROPERTIES

- Pure culture of *Lachancea thermotolerans*
- Lag phase: Moderate
- Alcohol tolerance: <10% v/v
- Optimum fermentation temperature: from 14 to 28 °C
- High nitrogen requirements
- Low production of volatile acidity
- High glycerol production

INSTRUCTIONS FOR OENOLOGICAL USE

TO BE USED IN SEQUENTIAL INOCULATION AS FOLLOW

Red winemaking: At reception SO₂ addition should be ≤ 4 g/hL

White winemaking: Before inoculation, make sure that free SO₂ level is lower than 15 mg/L.

1st INOCULATION: LEVEL² LAKTIA™

Inoculate at 25 g/hL: rehydrate the yeast in 10 times its weight of water at 30 °C.

After 15 minutes, stir very gently.

To help the yeast rehydrated acclimate to the cooler juice temperature and avoid cold shock, slowly combine an equal amount of juice with yeast rehydration solution (this step may need to be repeated).

Total rehydration time should not exceed 45 minutes.

2nd INOCULATION: *Saccharomyces cerevisiae*

After 24 hours, proceed to the 2nd inoculation of the recommended selected *Saccharomyces cerevisiae* yeast at 25 g/hL with standard *Saccharomyces cerevisiae* yeast rehydration protocol (clean water, 37 °C, 20 to 30 minutes).

It is recommended to use **GO-FERM PROTECT™** or **GO-FERM PROTECT EVOLUTION™** during the rehydration of the *Saccharomyces cerevisiae*.

+ Note: Delayed inoculation of the *Saccharomyces cerevisiae* will lead to increased production of lactic acid by LEVEL² LAKTIA™, and by consequence a higher acidification effect.

Nutrition recommendations:

1. Add organic yeast nutrient just after LEVEL² LAKTIA™ inoculation.
2. Add organic or complex yeast nutrient at 1/3rd of alcoholic fermentation.

MLF management recommendations:

Prefer co-inoculation with selected wine bacteria added at the same time as *Saccharomyces cerevisiae* inoculation.

For a sequential inoculation with selected wine bacteria, if the lactate level is higher than 3 g/L, make a blend with other wines before inoculation.

For more information please, contact your Lallemand representative.

PACKAGING AND STORAGE

- Available in 500 g
- Store in a dry place at 4-11 °C
- To be used once opened

Distributed by:

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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. May 2024.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY
Original by culture