

LEVEL² LAKTIA™

Lachancea thermotolerans

Give back freshness to your wine

DESCRIPTION

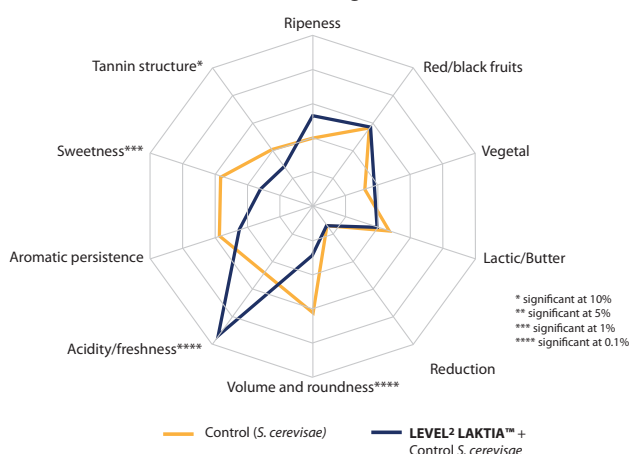
LEVEL² LAKTIA™ is a pure culture of *Lachancea thermotolerans*, selected from nature by Lallemand Oenology for its unique properties to bring freshness during fermentation and its great impact on sensory profile in final wines. Used in sequential inoculation with most selected *Saccharomyces cerevisiae* yeast, LEVEL² LAKTIA™ helps to re-equilibrate the acidity of wines, especially those from hot climate, thanks to a significant by-production of lactic acid.



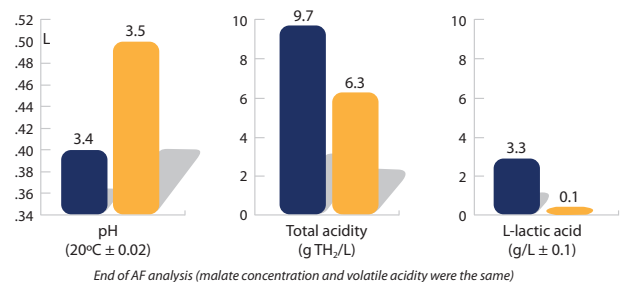
BENEFITS & RESULTS

On top of aromatic complexity, LEVEL² LAKTIA™ also brings freshness and acidity 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 clean water (temperature between 20 °C/68 °F and 30 °C/86 °F).


After 15 minutes, stir very gently.

To help the rehydrated yeast 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 to 72 hours, proceed to the 2nd inoculation of selected *Saccharomyces cerevisiae* yeast at 25 g/hL, using GO-FERM PROTECT™ or GO-FERM PROTECT EVOLUTION™ during the rehydration following recommended protocol.

 *Note: Delayed inoculation of the Saccharomyces cerevisiae will lead to increased production of lactic acid by LEVEL² LAKTIA™.*

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 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. December 2024.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture