Wine yeast
selected from nature

LALVIN TANGO™

Saccharomyces cerevisiae

For fruit-forward premium varietal red wine

DESCRIPTION

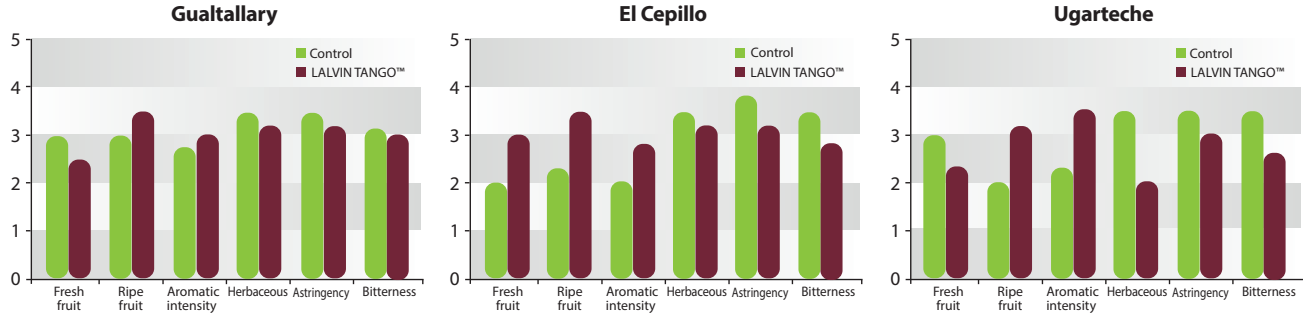
LALVIN TANGO™ was isolated by the National Institute of Agricultural Technology (INTA) in La Consulta area (Uco valley, Mendoza, Argentina) during a yeast selection project based on fermentations of the Malbec.

The LALVIN TANGO™ strain was selected from numerous yeasts as it consistently reflected the characteristic traits of Malbec wines from the Mendoza region.

BENEFITS & RESULTS

LALVIN TANGO™ has good fermentative properties, helps bring forward varietal fruit character with an increase in ripe fruit notes, as well as impacting mouth structure and balance, and respecting the wine color and polyphenolic structure.

Sensory profil



Sensory analysis by a panel of expert tasters (INTA, Mendoza) on wines from 3 Mendoza regions (Gualtallary, El Cepillo and Ugarteche).

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

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 15 to 28 °C
- Alcohol tolerance up to 15.5% v/v
- Regular fermentation rate
- Competitive ("Killer K2") factor neutral
- Short lag phase
- Average nutritional requirements
- Low SO_2 production

**subject to fermentation conditions*

INSTRUCTIONS FOR OENOLOGICAL USE

A. Rehydration without yeast protector

Dosage rate: 25 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 AND STORAGE

- Available in 500 g
- Store in a cool dry place
- To be used once opened

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