VELLUTO EVOLUTION™

Saccharomyces cerevisiae x uvarum

For voluptuous fine wines

DESCRIPTION

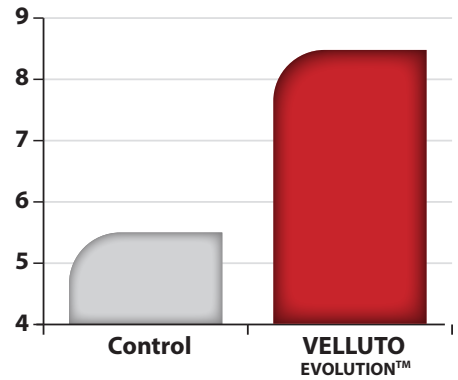
Selected in Spain in collaboration with CSIC IATA (Consejo Superior de Investigaciones Científicas), VELLUTO EVOLUTION™ is an hybrid *Saccharomyces cerevisiae* x *uvarum* characterized by a high production of glycerol but also fruity and floral aromas. During many years of selection project and then trials in wineries from different regions of the world, VELLUTO EVOLUTION™ produced voluptuous red wines suitable for aging such as Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah, Tempranillo, Bobal, Monastrell and Pinot Noir.

BENEFITS & RESULTS

High glycerol production by VELLUTO EVOLUTION™ results in full body red wines with a unique soft and mid palate. This wine yeast differentiates itself with an interesting secondary metabolism, usually producing significant amounts of ethyl hexanoate, ethyl decanoate and phenyl ethanol which confer floral and fruity notes to the wine. Sensory descriptors such as balsamic notes have also been used in wines fermented with VELLUTO EVOLUTION™.

Bobal - Valencia - Spain
Red wine young style - 13,6% Alcohol vol.

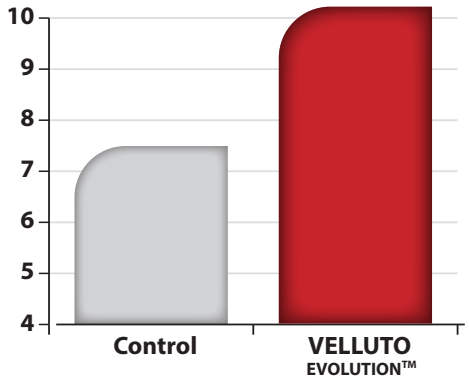
Glycerol (g/L)



Winemakers tasting comments:
"Fruit aromas with floral notes, full-bodied and soft mouth-feel, sapid and ready to drink".

Tempranillo - Rioja - Spain
Red wine style for aging - 13,5% Alcohol vol.

Glycerol (g/L)



Winemakers tasting comments: *"Some interesting aromas related with balsamic notes that add complexity to the blend. In mouth, wine is really soft at this stage (end of MLF)".*

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.

PROPERTIES

- Hybrid of *Saccharomyces cerevisiae / uvarum*
- Killer factor active
- High glycerol production
- Short lag phase and moderate fermentation rate
- Good tolerance of low temperatures (>12°C). Optimal fermentation temperature is between 24-26°C.
- Alcohol tolerance: 15% vol.
- Medium to high relative nitrogen demand
- Low SO_2 production
- Good malolactic fermentation compatibility

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: