



LALVIN PERSY™

Saccharomyces cerevisiae

For clean and balanced fruit forward wines

DESCRIPTION

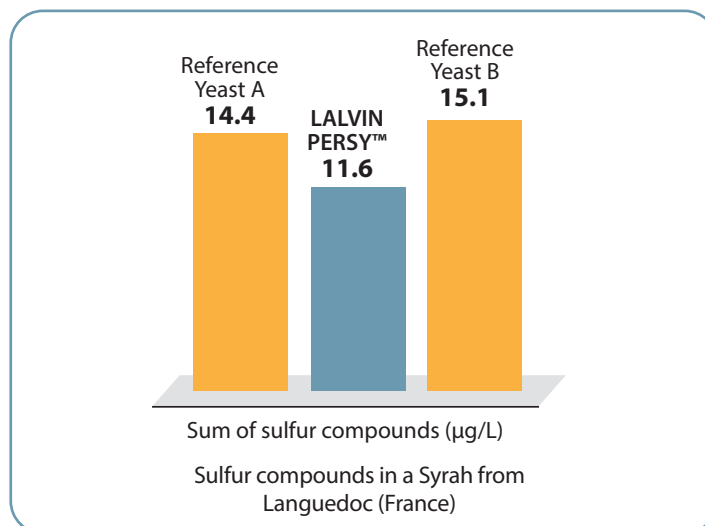
LALVIN PERSY™ is highly recommended to produce wines with full expression of varietal aroma. Because of its unique properties, such as the non-production of SO₂ and non-perceptible levels of H₂S, LALVIN PERSY™ is the right choice to ferment varieties such as Syrah, Tempranillo or Pinot noir, enhancing the fruit character, freshness and aroma persistency. The selection of LALVIN PERSY™ was done through a collaborative study between Lallemand, Montpellier SupAgro and INRAE Montpellier. This innovative selection technique for yeast has been patented: "Method of control on the production of sulfites, hydrogen sulfur and acetaldehyde by yeast".



BENEFITS & RESULTS

LALVIN PERSY™ has excellent fermentative performance, alcohol tolerance and good compatibility with MLF.

Wines fermented with LALVIN PERSY™ from different grape varieties exhibit an excellent impact in mouthfeel, with round and soft tannins.



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***
- *Saccharomyces cerevisiae*
 - Optimum fermentation temperature range: 15-28 °C (59-82 °F)
 - Alcohol tolerance up to 16% v/v
 - Moderate to fast fermentation rate
 - Competitive («Killer K2») factor positive
 - Compatible with malolactic wine bacteria
 - Low nutritional requirement
 - Low to no SO₂ production
 - Low production of SO₂ binding compounds
 - Non perceptible levels of H₂S
 - Low VA
- *subject to fermentation conditions*

INSTRUCTIONS FOR OENOLOGICAL USE

A. Rehydration without yeast protector

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 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 and 10 kg
- 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. February 2023.

This yeast has been selected using a QTL (Quantitative Trait Locus) approach resulting from a collaborative research project with INRAE.

The PhD thesis "Identification of the molecular basis of technological properties of wine yeast" (Jessica Noble, Advisor: Bruno Blondin, 2011) resulted in the development of an innovative selection technique for yeast which produces very low to no levels of SO₂, H₂S and acetaldehyde. This work resulted in a patent application filled by INRAE: "Method of control of the production of sulfites, hydrogen sulfur and acetaldehyde by yeasts (Variants MET₂ / SKP₂)". This QTL mapping and backcrossing method were applied to select this yeast. Selection method Patented (EP2807247) by INRAE.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture