

LALVIN PERSY™

Saccharomyces cerevisiae

For clean and balanced fruit forward wines

DESCRIPTION

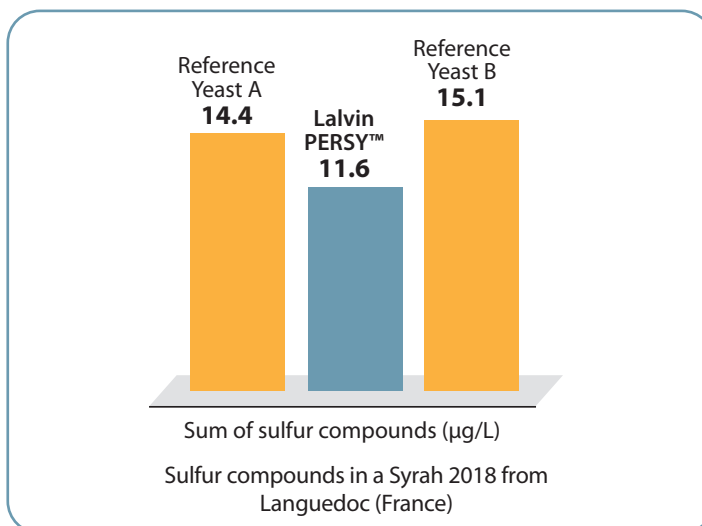
LALVIN PERSY™ is highly recommended to produce wines with full expression of varietal aroma. Because of its unique properties, such as the non-production of SO₂ and non-perceptible levels of H₂S, LALVIN PERSY™ is the right choice to ferment varietals such as Syrah, Tempranillo or Pinot noir, enhancing 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
 - 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

Dosage rate:

- 25 g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10⁶ viable cells/mL)

Procedure for 1000 L ferment.

1. Add 300 g of Go-Ferm Protect Evolution™ to 5 L of 40-43 °C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
2. When the temperature of this suspension is between 35-40 °C, sprinkle 250 g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
3. Allow to stand for 20 minutes before further gently mixing.

4. Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.

5. Inoculate into the must.

+ Notes:

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10 °C.
- It is recommended that juice / must be inoculated no lower than 18 °C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

PACKAGING AND STORAGE

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

Distributed by:

C.A.L LTD

3-34 Mihini Road,
Henderson, Auckland 0610

john@cal.org.nz | www.cal.org.nz

+64 21 505 331

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.

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