



SAUVY™

Saccharomyces cerevisiae

For optimal expression of varietal thiol aromas

DESCRIPTION

A yeast suited for wines where high aromatic intensity, especially volatile thiol derived aromas is desired.

SAUVY™ has been selected through an innovative microbiological approach due to its unique metabolism and enzymatic activities resulting in the exceptional potential to uptake and release volatile thiols, especially 4MMP (also known as 4MSP).

Combining those distinctive properties and abilities to express other aromas, SAUVY™ is well suited for the production of intense and fresh aromatic white wines. Wines fermented with SAUVY™ show typical flavor profiles described as boxwood, gooseberry, tomato leaf, passion fruit, citrus and blackcurrants. SAUVY™ also favors refreshing and crisp mouthfeel sensation.

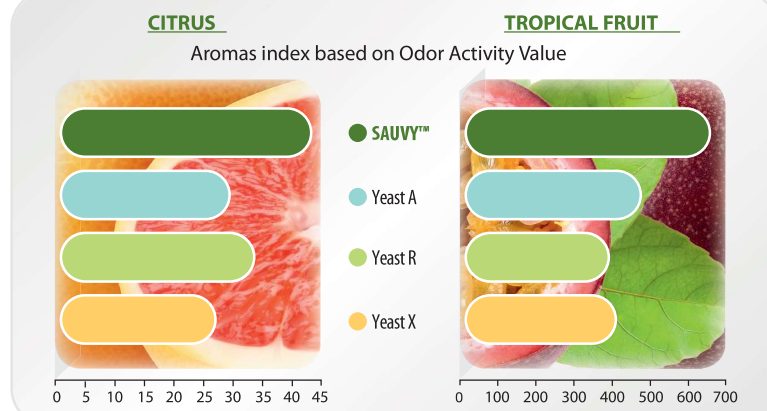
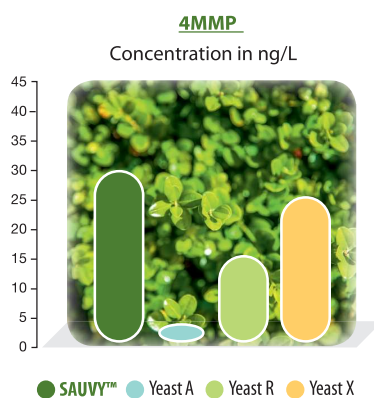
Suggested varieties: all thiolic varieties such as Sauvignon Blanc, Verdejo, Vermentino, Gros Manseng, Colombar, etc.



BENEFITS & RESULTS

Trial done in Sauvignon Blanc, France.

11.5% vol; pH : 3.27; TA: 7.5 g/L (TH₂)



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* var. *cerevisiae*
- Optimal fermentation temperature range: 13-20°C
- Alcohol tolerance up to 14.5 % v/v
- Competitive factor active
- Medium to high relative nitrogen demand. Complex or organic fermentation nutrition is recommended.
- Moderate to high fermentation rate
- Low relative potential for SO₂ production
- Low production of H₂S
- Very low volatile acidity production

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 and 10kg
- 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. January 2022.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture