

# LEVEL<sup>2</sup> INITIA™

*Metschnikowia pulcherrima*

## Natural protection against oxidation and spoilage microorganisms

### DESCRIPTION

LEVEL<sup>2</sup> INITIA™ is a non-*Saccharomyces* yeast (*Metschnikowia pulcherrima*) isolated from nature in Burgundy with the IFV (Institut Français de la Vigne et du Vin). LEVEL<sup>2</sup> INITIA™ is an innovative and complete bioprotection tool selected to face the challenges of reducing SO<sub>2</sub> use in white and rosé prefermentative steps. LEVEL<sup>2</sup> INITIA™ is the first bioprotection yeast that can limit oxidation phenomena in the early steps of winemaking due to its dual action of consuming oxygen and decreasing copper levels. LEVEL<sup>2</sup> INITIA™ has been selected from more than 100 strains of *Metschnikowia pulcherrima* for its high dissolved oxygen consumption capacity. When used during pre-fermentative steps, it can partially decrease copper content, known as a catalyzer of oxidation reactions.

LEVEL<sup>2</sup> INITIA™ has the capacity to control a wide range of undesirable microorganisms. As it is non fermentative and able to grow at low temperatures, LEVEL<sup>2</sup> INITIA™ is a great biological tool particularly well adapted to manage prefermentative steps in white and rosé vinification. LEVEL<sup>2</sup> INITIA™ is suitable for organic wine production in the EU.

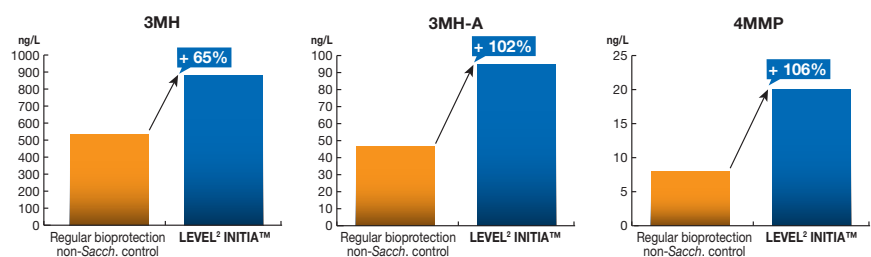


### BENEFITS & RESULTS

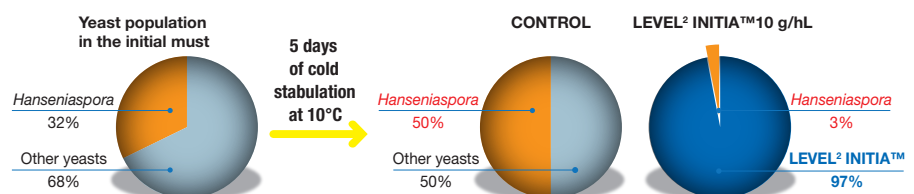
LEVEL<sup>2</sup> INITIA™ helps to reduce the use of sulfites in white and rosé winemaking while preserving key wine quality components and freshness:

- Limits browning
- Preserves aroma including those sensitive to oxidation, such as thiols (Figure 1)
- Avoids organoleptic deviations from microbiological origins (Figure 2)

**Figure 1:** Thiols analysis in bottled Sauvignon blanc (Spain). Winery trial comparing LEVEL<sup>2</sup> INITIA™ to a regular non-*Saccharomyces* bioprotection yeast both added at 10 g/hL before a cold stabulation at very low temperature (5 days of extended juice lees contact at 4 °C).



**Figure 2:** Yeast count in a Chardonnay (Beaujolais, France). Winery trial comparing a control without bioprotection to LEVEL<sup>2</sup> INITIA™ added at 10 g/hL before a cold stabulation (5 days of extended juice lees contact at 10 °C).



**LEVEL<sup>2</sup>**  
RANGE

One of the objectives of our Lallemand Oenology R&D program is to explore the non-*Saccharomyces* biodiversity found in nature. Our R&D team continues to select interesting and original non-*Saccharomyces* yeast and offer them within our LEVEL<sup>2</sup> range. These non-*Saccharomyces* LEVEL<sup>2</sup> yeast provide winemakers with exciting new aromatic complexities and possibilities.

## PROPERTIES

- Pure culture of *Metschnikowia pulcherrima*.
- SO<sub>2</sub> tolerance: < 40 mg/L of total SO<sub>2</sub>.
- Resistant to low pH.
- Alcohol tolerance: very low.
- Fermentative capacity: very weak to none.
- Implantation and growth capacities: high.
- Optimal temperature range: 4 to 18°C.
- No production of undesirable compounds (such as volatile acidity, SO<sub>2</sub>, H<sub>2</sub>S, etc.).
- Requires inoculation of selected *Saccharomyces cerevisiae* yeast for alcoholic fermentation.
- Nutrition management: systematic nutrient addition with *Saccharomyces cerevisiae* inoculation is recommended.
- High oxygen consumption capacity to synthesize its own polyunsaturated fatty acids.

## INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 5 to 20 g for 100L of must or 100 kg of grapes to be adapted depending on the process (temperature, degree of risk for microbial contamination, duration of the prefermentative steps, timing of the inoculation, etc.).

- Add as early as possible.
- Rehydrate LEVEL<sup>2</sup> INITIA™ in 10 times its weight of clean water (temperature between 20 and 30°C).
- Stir gently to suspend and wait for 20 minutes.
- Inoculate the grapes or must. The difference in temperature between the grapes must to be inoculated and the rehydration culture suspension should not be higher than 10°C (if necessary, acclimatize the temperature of the culture by slowly adding must).
- Always rehydrate the yeast in a clean container.
- In some cases (mechanical harvest when juice is present) addition without rehydration can be considered (please refer to your supplier or Lallemand). In this case the highest dosage should be considered.

## PACKAGING AND STORAGE

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

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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  
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