

LALVIN NBC™

Saccharomyces cerevisiae

Finesse and minerality

DESCRIPTION

LALVIN NBC™ was isolated on Chardonnay grapes in Burgundy with the COEB (Centre Oenologique de Bourgogne). It was selected both for its good alcoholic fermentation performance and its organoleptic profile, in accordance with modern chardonnay winemaking. LALVIN NBC™ enhances the varietal typicity while revealing minerality and elegance in high quality white wines.

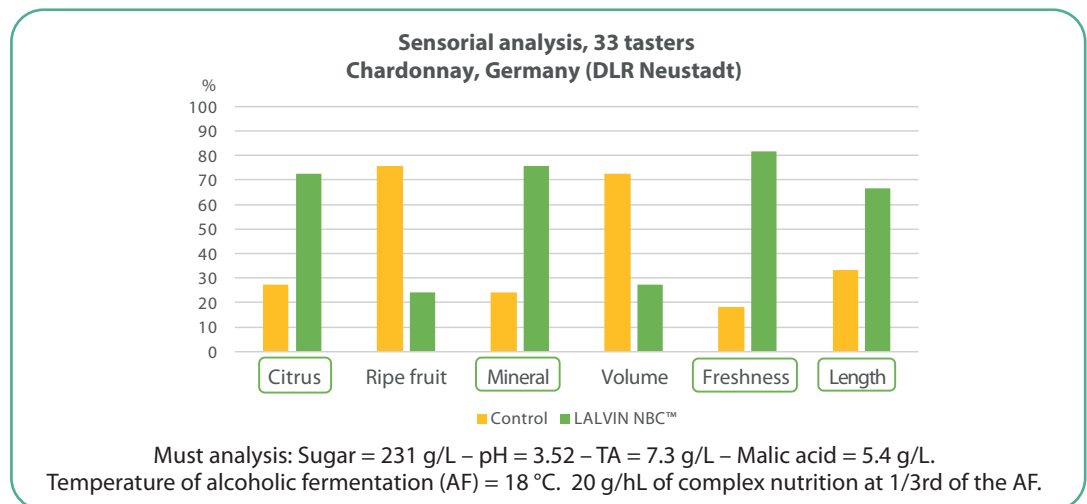


BENEFITS & RESULTS

LALVIN NBC™ demonstrates good and reliable alcoholic fermentation performances in a wide range of white winemaking conditions, making it particularly suitable for the production of premium white wines from diverse origins.

Wines fermented with LALVIN NBC™ show elegant texture, aromatic finesse and a long and tingly finish. They are frequently described as balanced and crispy, with an appealing minerality, some white flowers, citrusy and flint-like hints. LALVIN NBC™ is also particularly interesting when fermenting in barrels as it helps to bring freshness and excellent integration of the wood.

In this comparative trial done in a Chardonnay from Germany, the wine fermented with LALVIN NBC™ revealed more freshness with citrus and mineral notes than with the control yeast.



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: 14 to 20 °C
 - Alcohol tolerance up to 15% v/v
 - Steady and reliable fermentation rate
 - Competitive factor ("Killer K2") neutral
 - Short lag phase
 - Medium to high nutritional requirement
 - Low SO₂ production
 - Low acetaldehyde production
 - Compatible with malolactic wine bacteria

**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
- 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.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture