Wine yeast
selected from nature

LALVIN NBC™

Saccharomyces cerevisiae

Finesse and minerality

DESCRIPTION

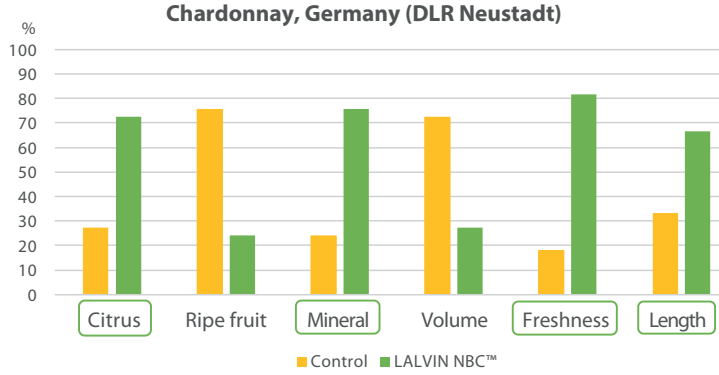
LALVIN NBC™ was isolated on Chardonnay grapes in Burgundy with the COEB (Centre Oenologique de Bourgogne). It was selected both for its good alcoholic fermentation performance and its organoleptic profile, in accordance with modern Chardonnay winemaking. LALVIN NBC™ enhances the varietal typicity while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



Must analysis: Sugar = 231 g/L – pH = 3.52 – TA = 7.3 g/L – Malic acid = 5.4 g/L.
Temperature of alcoholic fermentation (AF) = 18 °C. 20 g/hL of complex nutrition at 1/3rd of the AF.

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: 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 SO_2 production
- Low acetaldehyde production
- Compatible with malolactic wine bacteria

**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 x10^6 viable cells/mL)
- 30 g/hL of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid range

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:

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