

RUBY™

Saccharomyces cerevisiae

Reveal thiols, varietal complexity and aromatic freshness in red wines

DESCRIPTION

While volatile thiols role in white wines is quite well known and described, their influence in red wines aromatic profile has been for a long time unknown and largely underestimated. However volatile thiols can be found in a large number of red grape varieties and have a very important role in red wine aromatic complexity and perception. RUBY™ benefits from the extensive experience and knowledge that Lallemand Oenology acquired over the years on yeast selection focusing on thiols expression during alcoholic fermentation.

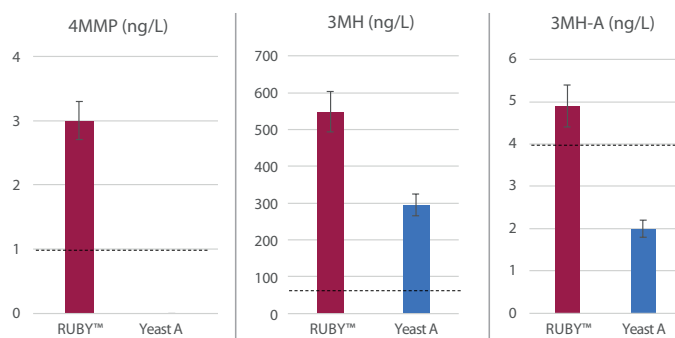
RUBY™ has been selected through an innovative microbiological approach and presents unique characteristics related to its beta lyase activity. Due to this specific metabolism, RUBY™ has an exceptional potential to release volatile thiols in red wines.



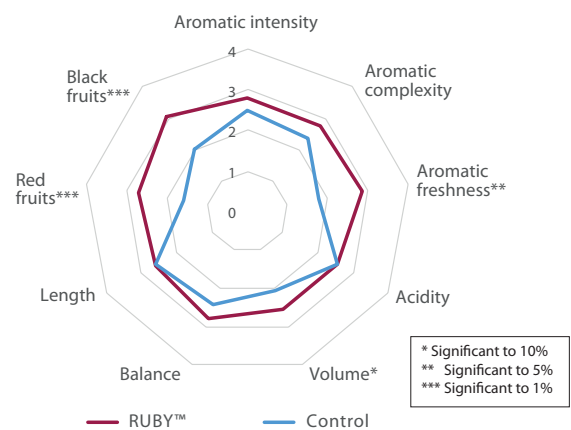
BENEFITS & RESULTS

Combining those distinctive properties and very robust and reliable alcoholic fermentation performance, RUBY™ is well suited for the production of intense, fresh and complex red wines. Wines fermented with RUBY™ exhibit flavor profiles described as blackcurrant, gooseberry, plums, spices and some refreshing herbal notes. RUBY™ also favors fine tannic structure and volume with a long aftertaste.

Suggested varieties: Cabernet Sauvignon, Merlot, Syrah, Pinot Noir, Tempranillo, Grenache, Malbec.



Thiols analysis in bottled wines. Trial in Tempranillo, Spain
(14.5% v/v; pH=3.8; 5.2 g/L g/LTH2)



Sensorial analysis (13 judges). Trial on Merlot 2022, Germany
(13.7% v/v; pH=3.7; 5.1 g/L g/LTH2)

* Significant to 10%
** Significant to 5%
*** Significant to 1%

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: 16-28°C
 - Alcohol tolerance up to 16%
 - High fermentation rate
 - Competitive factor ("Killer K2") active
 - Low relative nitrogen demand
 - Low relative potential for SO₂ production
 - Due to its specific metabolism related to volatile thiols it benefits from organic nutrition. The use of STIMULA SYRAH™ is recommended to optimize RUBY™ metabolism
- *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)
- 30 g/hL of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid range

Procedure for 1000L ferment.

1. Add 300 g of Go-Ferm Protect Evolution™ to 5L 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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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.



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YEASTS



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