

BLIZZ™

Lachancea thermotolerans

Its freshness will surprise you!

DESCRIPTION

BLIZZ™ has been selected by the "Universidad Politécnica de Madrid" (UPM) for its exceptional properties of bioacidification. This specific strain of *Lachancea thermotolerans*, selected from nature, is able to produce significant levels of lactic acid from fermentable sugars and brings a complex and balanced acidity to the wines. Validated by ICV Group, BLIZZ™ is particularly interesting in the production of white and rose wines, but also in the valorization of the juices. BLIZZ™ participates very positively to the sensorial profile, by enhancing fresh fruit aromas, citrus and exotic notes.



BENEFITS AND RESULTS

- **Great aromatic complexity**

Thanks to its unique properties, BLIZZ™ will help to reveal unexpected potential even on varieties or matrix known as "low aromatic". In whites and rosés wines, notes of citrus, fresh and exotic fruit will be more prominent, with a nice tension in the middle palate.

The bio-acidity provided by BLIZZ™ is always perceived as more complex, less "squeaky" and more appreciated, compared to the authorised organic acids usually added (tartaric, lactic, malic).

- **Natural production of lactic acid**

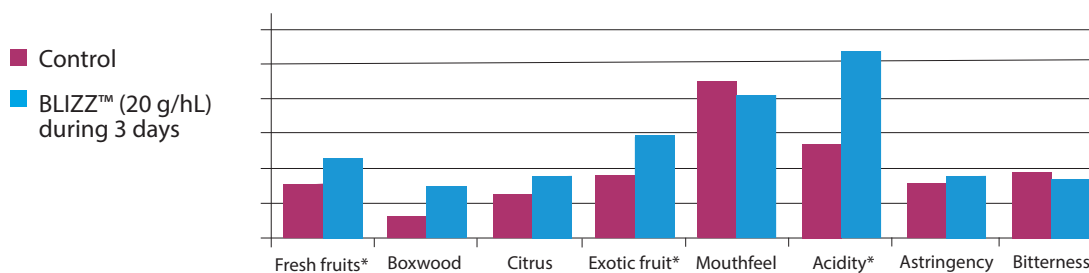
BLIZZ™, is a *Lachancea thermotolerans* yeast selection that has the particularity of naturally

transforming part of the glucose present in the must into lactic acid, providing freshness on the palate.

It has to be used with a *Saccharomyces cerevisiae*, which will finish transforming the sugars into alcohol and reveal other facets of the harvest's qualitative potential.

With BLIZZ™, total acidity increases and pH decreases. In addition, as the sugar available for alcoholic fermentation is partly consumed, a side effect of using BLIZZ™ is the reduction (or "slight reduction") in ethanol content that can be useful in wines from warm areas.

Roussane - Rhône Valley pH 3.3 -TAV 14%v/v



In this trial, in addition to its major aromatic impact, BLIZZ™ produced 4.5 g/L of lactic acid.

- **Spectacular enhancement of presses**

Whether on white or rosé presses, which often have a high pH, the addition of BLIZZ™ in the pre-fermentation phase, just after settling, significantly and naturally readjusts the pH.

This acidification, coupled with the aromatic freshness provided by BLIZZ™, optimises your presses and increases the volumes of your quality vintages.

- **Reducing the SO₂ use**

The drop in pH generated by BLIZZ™ means less SO₂ can be used to maintain an equivalent level of protection thanks to active SO₂.

- **Wine labelling**

The new regulations, which come into force at the end of 2023, require all organic acids added during the winemaking process (as indeed all additives) to be listed on the back label. BLIZZ™ is a winemaking aid and is therefore not subject to this labelling requirement.

INSTRUCTIONS FOR OENOLOGICAL USE

Depending on your production goals, you can use BLIZZ™ in one of two ways:

- **To produce a pure cuvée where it will bring aromatic freshness and taste.**

As lactic acid can inhibit malolactic fermentation, it is strongly recommended to co-inoculate with lactic acid bacteria to better manage malolactic fermentation when desired, or to blend before inoculation with selected oenological bacteria in the case of sequential malolactic fermentation.

- **As a corrective element for several vats.**

Acidifying a "mother" vat enables the acidity of other "daughter" vats to be corrected by blending, even during fermentation.

BLIZZ™ is always inoculated at 20 g/hL or q, on grapes or must with **no or low SO₂** (< 10 mg/L free SO₂), at temperature above **18 °C**.

- Rehydrate BLIZZ in 10 times its weight of water at 20-30 °C/68-86 °F.
- After 15 minutes, stir very gently.
- To help the rehydrated yeast acclimate to the cooler juice temperature and avoid cold shock, slowly combine an equal amount of juice with yeast rehydration solution (this step may need to be repeated).
- Total rehydration time should not exceed 45 minutes

After 1 to 3 days (depending on the sensory effect and/or lactic acid level desired), proceed to the 2nd inoculation of the selected *Saccharomyces cerevisiae* at 20-25 g/hL, following its recommended protocol of use.

BLIZZ™ consumes significant amounts of available nitrogen. Be sure to supplement the must with organic nutrient to be at initial levels comfortable for its full functioning. Also remember to adapt the nutrition of the *Saccharomyces* that will finish fermentation.

For optimal use, BLIZZ™ requires technical support. Get in touch with your Lallemand Oenology consultant.

+ *Our recent studies showed that the activity of BLIZZ™ was optimised when rehydrated in the presence of GO-FERM STEROL FLASH™ in the rehydration water. GO-FERM STEROL FLASH™ promotes the installation of BLIZZ™ and its activity in converting glucose into lactic acid.*

PACKAGING AND STORAGE

- Available in 500 g
- Store in a dry place at 4-11°C
- 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 2024.



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