LALVIN RHÔNE 2323®

YSEO™ PROCESS
Research in collaboration with Washington State University

ORIGIN AND APPLICATION

This yeast favours the extraction of polyphenols which leads to the enhancement of tannin structure. Excellent mouthfeel is achieved.

The yeast ***Rhône 2323®*** was selected by the technical services of the Comité Interprofessional des vins, AOC Côtes-du-Rhône of the Rhône Valley (France). This selection was carried out from a culture collection of over 600 yeast, sampled over a 15 year period from the vineyards of the Rhône Valley region. This yeast was chosen due to its low production of volatile acidity and good extraction of phenolic compounds.

Highly suited to the production of premium red wines from must with high polyphenolic potential. It is the efficient extraction of polyphenolics that favours the enhancement of tannin structure. Tends to promote liquorice and blackcurrant flavours and maintains relatively moderate colour intensity.

The ***Lalvin Rhône 2323®*** yeast, was selected from nature, and has since been improved using the Lallemand proprietary process called YSEO®.

MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for red wine production.
- *Saccharomyces cerevisiae var. cerevisiae*
- Desirable fermentation temperature: 15-28°C. **subject to fermentation conditions.*
- Alcohol tolerance 15% v/v **subject to fermentation conditions.*
- Medium-high relative nitrogen demand (under controlled laboratory conditions).
- Can produce high levels of H_2S. Tends to produce high levels of H_2S in nitrogen deficient must (YAN of 60 ppm) and moderate to high levels at moderate YAN of 170 ppm. Given this, it is recommended to rehydrate ***Lalvin Rhône 2323®*** in GoFerm Protect® /GoFerm Protect Evolution® and use Fermaid AT™ to ensure YANs are high.
- Short lag phase and moderate fermentation vigour.
- Moderate relative potential for SO_2 production.
- Killer factor active.
- Average foam producer.

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to meet demanding fermentation conditions. While not all yeast benefit from this process, YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of organoleptic deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.

FURTHER READING *(Please request this booklet from your Lallemand representative).*

Lallemand Winemaking Update – Number 1 2008: 'The YSEO® Process'

Evaluation of the YSEO® Process to prepare dried winemaking yeast – Summary of a study done by Washington State University and Lallemand.

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10^6 viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

1) Add 300g of Go-Ferm Protect® / 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 250g 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.

Further 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

- All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

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