

LALVIN NBC™

Saccharomyces cerevisiae

Finesse and minerality

DESCRIPTION

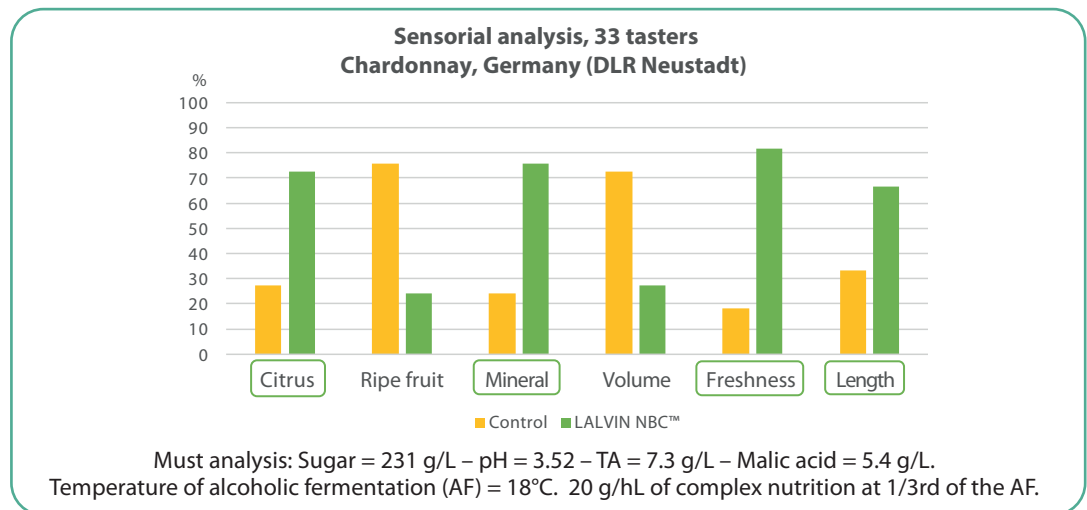
LALVIN NBC™ was isolated from Chardonnay grapes in Burgundy in collaboration with the COEB (Centre Oenologique de Bourgogne). It was selected both for its good alcoholic fermentation performance and its organoleptic profile, following modern Chardonnay winemaking. LALVIN NBC™ enhances the varietal typicity 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 common trends in their 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 wood integration.



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*
- Competitive factor neutral
- Alcohol tolerance up to 15% (v/v)
- Short lag phase
- Steady and reliable fermentation vigor
- Optimal fermentation temperature: 14 to 20°C
- Medium to high relative nitrogen demand
- Low relative potential for SO₂ production
- Low acetaldehyde production
- Excellent compatibility with selected wine bacteria for MLF

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10⁶ 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.

+ 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 500g and 10kg
- Store in a dry place
- To be used once opened

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. Ver. 1.0 July 2022.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY
Original by culture