



Solutions for wine making

L.A. Cerevisiae

Saccharomyces cerevisiae - Strain Montrachet 522 Davis

Selected yeast for fermentation's rapid start for the red and white wines vinification.

Thanks to its regular and thorough fermentation, L.A. Cerevisiae produces high quality and fine wines, respecting varietal characteristics.

OENOLOGICAL INTEREST

- > Easy implanting in the must and rapid start.
- > Regular and thorough fermentation.
- > Fermentation temperature: from 12°C.
- > High alcohol production >13,5% vol.
- > Low production of sulphur compounds.
- > Low volatile acidity production.

APPLICATIONS

- > Rosé and White Wines: L.A. Cerevisiae produces high fine wines respecting typical variety even in case of light settling of the juice. Possibility of preservation on lees.
- > Red wines: L.A. Cerevisiae produces well-balanced wines thanks to a high extraction of polyphenol/anthocyanes complexes.

QUANTITIES TO USE

- > 20 g/hL

PREPARATION

- > Mix L.A Cerevisiae with the same quantity of sugar in 10 times its weight of water, between 37 and 40°C. Leave to rest for 15 minutes, then stir a little bit.
- > Then, pour the solution in 2 times its volume of the must to be inoculated in order to avoid any thermal shock affecting the yeasts. Then wait for 10 minutes and finally, pour the starter directly in the fermenter and homogenise by pumping-over.

PACKAGING

- > 500 g sachet.

PRESERVATION

- > To be kept in a cool and dry place. Do not keep the sachet after opening.

