



## Solutions for wine making

### L.A. L13

**Saccharomyces cerevisiae strain L13.**

For its good valorisation of the complex polyphenol /anthocyan/ polysaccharides, the strain L.A. L13 is suitable for the production of well structured red wines developing wide mouths even in the case of long macerations.

#### OENOLOGICAL INTEREST

- > Easy implanting and rapid fermentation.
- > Kinetics of regular fermentation, with a potential up to 14,5%.
- > Very low production of volatile acidity.
- > Low production of sulphur compounds.
- > High production of polysaccharides

#### QUANTITIES TO USE

- > 20g/hl.

#### INSTRUCTIONS TO USE

- > Mix L.A L13 with the same quantity of sugar in 10 times its weight of water, between 35 and 40°C. Leave to rest for 15 minutes, and then stir a little bit.
- > 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.

