

VITILEVURE®

MT®
YSEO®

Natural yeast selected by the *Institut Français de la Vigne et du Vin* (IFV).

For aging red wines made from Merlot and Cabernet varietals.



a new production process created by Lallemant, yields yeasts that are better adapted to oenological conditions. The process optimizes the reliability of alcoholic fermentation and reduces the risk of organoleptic deviation.



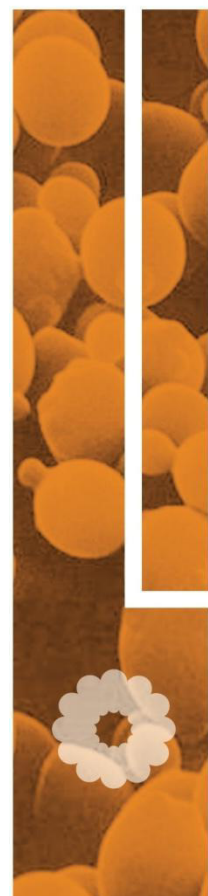
--- APPLICATIONS ---

VITILEVURE MT YSEO enhances colour and tannin extraction and preservation. It is particularly suited to making great vins de garde, notably with Cabernet sauvignon and Merlot varietals.

VITILEVURE MT YSEO enhances varietal furaneol and norisoprenoid aromas to create persistent strawberry jam notes, and fruit and floral aromas.

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

- **Species :** *Saccharomyces cerevisiae*.
- **Killer character :** killer strain
- **Alcohol tolerance:** up to 15% alcohol vol.
- **Fermentation kinetics:** steady and complete
- **Glycerol production:** significant (7.6 g/L on a synthetic medium IFV– 12% ethanol).
- **SO₂ production:** none.
- **H₂S production:** none.
- **Foam production:** low.
- **Volatile acidity production:** very low.
- **Nitrogen needs:** medium. In high potential alcohol juices (> 13% alcohol vol.) oxygen and nutrient ACTIFERM 1-2 addition is recommended.

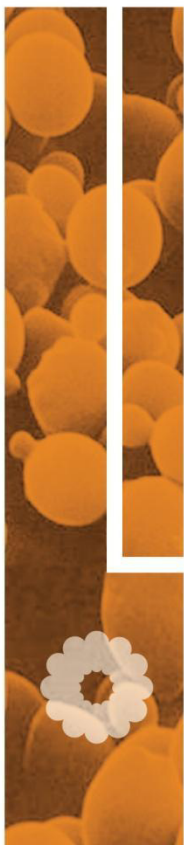




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--- DOSAGE ---

Recommended dosage rate: 20 g/hL.

--- INSTRUCTIONS FOR USE ---

- Rehydrate the selected yeast in 10 times its volume in water at 35-37°C in a clean container.
- Gently mix in, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C during yeasting.
- Add the starter to the must using the pump-over method.
- The rehydration process should not exceed 45 minutes.
- Rehydrating in the must is not recommended.
- We recommend the addition of **PREFERM** to treat highly clarified musts.

--- PACKAGING ---

0.5 kg bag - 20x 0.5 kg box.

--- STORAGE ---

Store in a cool, dry place for up to 4 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

A Danstar product, distributed by:



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