



Saccharomyces cerevisiae ex ph. r. *bayanus*

LV

enartis FERM

YEAST FOR WHITE AND ROSÉ WINES

LV assures regular fermentation and low volatile acidity.

GENERAL CHARACTERISTICS

LV is recommended for the production of white and rosé wines when the main objective is the aromatic cleanliness and a regular fermentation.

General-purpose strain recommended for its fermentative vigour and its low production of volatile acidity.

It tends to respect the characteristics of the grapes but with a good source of amino acids, it produces some secondary aromas that enhance the aromatic complexity of the wine.

Good production of polysaccharides.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15 - 30°C (59-86°F)
Lag phase	short
Fermentation speed	high
Alcohol tolerance	≤ 16% v/v
Killer factor	neutral
Resistance to free SO ₂	50 mg/L free SO ₂

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	low
Oxygen needs	low
Volatile acidity production	low
Acetaldehyde production	low
H ₂ S production	medium
SO ₂ production	medium
Foam production	low

Compatibility with the malolactic fermentation: low, it delays the start of the MLF.

APPLICATIONS

White and rosé wines.

Fizzy wine fermented in pressure tank.



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DOSAGE

- Fermentation of sparkling wine in pressure tank: 10-20 g/hl (0.8 – 1.67 lb/1000 gal).
- Primary fermentation: 20-40 g/hl (1.67 - 3.3 lb/1000 gal).
The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.

INSTRUCTIONS FOR USE

- Suspend the dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let the suspension stand for 20 minutes, then stir gently again.
- Add the suspension to the juice just as you begin filling the fermentation tank. The difference in temperature between the yeast suspension and the juice should not exceed 10°C (50°F).
- Homogenize by pumping over or mixing the inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of the re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed in 0,5 kg sachet

Sealed package: keep the product in a cool (preferable 5-15°C or 41-59°F), dry place.

Opened package: carefully reseal the package and keep it as indicated above; use quickly.

Product is in compliance with the Codex Cœnologique International.

Product approved for winemaking in accordance with Reg. (CE) N. 606/2009

It contains E 491 Sorbitan monostearate.