



LEVULIA® PROBIOS

Organic and specific ADY for the elaboration of sparkling elegant wines.
For primary and secondary fermentation.



→ OENOLOGICAL INTEREST

LEVULIA PROBIOS derives from the same strain of **LEVULIA CRISTAL**, but it is organic.

- Isolated and selected in Champagne
- The **LEVULIA CRISTAL** strain has been tested and validated by CIVC

Alcoholic Fermentation:

- Safe fermentation with consumption of all sugars
- Low production of volatile acidity
- Low foam production

Secondary fermentation:

- Good fermentation recovery
- Good resistance to alcohol
- Suitable for multiplication by pied de cuvee

Still white wines:

- Its fermentation performance guarantees to obtain dry, fine and aromatic wines.

LEVULIA PROBIOS respects the terroir and the varietal typicality.

Its good reproduction capacity limits the spread of undesirable indigenous flora.

Still red wines:

- Good resistance to SO₂, in case of maceration with SO₂
- Good yeast implantation capacity, which limits ethyl acetate production.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

- Strain: *Saccharomyces bayanus*
- Live cells > 10.¹⁰ CFU / g
- Organic production

Fermentation characteristics:

- Alcohol tolerance: 14.8 % Vol.
- Optimal fermentation temperature: from 13 to 20°C

Technical characteristics:

- Excellent resistance to low pH, low temperature, high alcohol and SO₂
- Marked and regular fermentation kinetics
- Good fermentation recovery and ideal for secondary fermentation

Tasting characteristics:

- Respect for the terroir and varietal typicity of the grape.

For oenological use. Product conforms to the international oenological code.



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→ DOSAGE

Alcoholic fermentation:

It is used from 10 to 30 g/hl according to the type of grape variety and the conditions of vinification.

Secondary fermentation:

- Traditional method: from 5 to 10 g/hl depending on the protocol of multiplication and acclimatization
- Charmat: from 10 to 20 g/hl depending on the production method.

Ask your sales representative for more details about the production protocol.

→ INSTRUCTIONS FOR USE

Alcoholic fermentation:

Rehydrate in 10 parts of lukewarm sweetened water, max. 38°C for 20-30 minutes. We suggest adding into the reactivation water products of the **Fermoplus Energy Glu** range, at the ratio of 1:4 with the yeast. Tests carried out have shown that the number of cells increases by about 30% at a distance of 6 hours from the reactivation with the products of the **Fermoplus Energy Glu** range.

Secondary fermentation:

- Contact your sales representative to obtain the multiplication and acclimatization protocol adapted to your needs.

→ ADDITIONAL INFORMATION

For the addition of other complementary products, in case of difficult fermentation conditions: (high TA, extreme temperatures, low turbidity, problematic harvest, etc.), nitrogen supply needs (e.g. nitrogen deficiency), sedimentation issues or for traditional method (manual or automatic), contact your sales representative for more information.

→ STORAGE AND PACKAGING

Store in the original sealed package, away from light, in a dry and odor-free place, at a temperature between 4°C and 7°C. Do not freeze.

The absence of sorbitan monostearate decreases the resistance of the strain to high temperatures. Store tightly closed in a refrigerated environment at 4°C after opening. Respect the expiration date indicated on the package. Do not store for more than 15 days after opening.

- 500g packages in 10 Kg cartons (= 20 x 500g).