



LEVULIA® T.P.CO

Yeast of the species *Saccharomyces cerevisiae*
specific for the production of structured red wines



→ OENOLOGICAL INTEREST

Levulia T.P.CO is a yeast obtained from a selection program conducted by the French Institute of Vine and Wine (IFV Nantes). The yeast was chosen at the end of a multi-stage strategy, where the selected strains were tested on different red varieties (Syrah, Merlot, etc.), evaluating the different technological parameters, such as implantation capacity (prevalence on indigenous grape strains) and fermentation performance (kinetics and analytical profile at the end of fermentation). The final selection choice fell on **Levulia T.P.CO**, being the yeast strain with the best organoleptic imprint.

Levulia T.P.CO produces complex and structured wines and contributes to the aroma with the improvement of fruity and spicy notes. For this reason, it is ideally used in varieties for the production of great red wines destined for aging. **Levulia T.P.CO** develops fruity (cherry) and spicy aromas with balanced, structured and round flavors. The aromatic notes, combined with the volume and the body given by the yeast to the wine, make it an excellent strain for the production of great modern red wines, suitable for refining both in wood and in steel. The aromatic notes are perfectly integrated with the varietal sensations increasing the complexity of the bouquet, remaining in time and evolving towards ever deeper and more complex notes, rich in nuances and therefore ideal for this type of wine.

By allowing a better extraction of the total polyphenols, **LEVULIA T.P.CO** gives wines with a more intense and stable color. Its great acclimatization capacity and its low nitrogen consumption make this yeast an opportunity for the production of safe alcoholic fermentations, even with a high alcohol degree and with a low production of SO₂ and volatile acidity.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

- Active Dry Yeast *Saccharomyces cerevisiae* ph.r. *cerevisiae*.
- Live cells > 1010 UFC/g.
- It contains sorbitan monostearate (E491).

The product complies with International Oenological Codex standards. For oenological use.

Fermentation characteristics:

- Direct and regular fermentative kinetics.
- Alcohol tolerance: 16% Vol.
- Optimal fermentation temperature: 18 at 25°C



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→ Technical characteristics:

- Killer phenotype.
- Very high resistance to high TVA and SO₂.
- Poor production of volatile acidity and of H₂S
- Low nitrogen consumption

Organoleptic characteristics:

- Respect of the «terroir» and of the varietal typicality of the vine
- Genotype IRC7/IRC7LT: b-lyase for the detection of thiols

→ DOSAGE

From 10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

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** 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** range.

→ STORAGE AND PACKAGING

Store in the original sealed package, protected from light, in a dry and odorless place, preferably at a T° < 20°C. Do not freeze. Respect the expiry date indicated on the package. Use quickly after opening.

- 500 g packs in cartons containing 5 kg.
- 10 kg net packs

