



# LEVULIA® PULCHERRIMA

Organic yeast that elevates the extraction of varietal aromas present in grapes.



## → OENOLOGICAL INTEREST

**LEVULIA PULCHERRIMA** is a strain of yeast born from a research program on microbial ecology that has allowed the isolation of various species of non-*Saccharomyces* yeasts. This selection generated from the various "terroirs" of Burgundy was carried out in collaboration with the Institut Universitaire de la Vigne et du Vin (IUVV), in Dijon.

**LEVULIA PULCHERRIMA** belongs to the species *Metschnikowia pulcherrima*, a strain of yeast naturally present on the skin of grapes, which contributes, from the stage of pre-alcoholic fermentation, to the organoleptic complexity of the wine, enhancing its varietal aromas.

From a metabolic point of view, this species has the ability to produce compounds of oenological interest such as esters (Bisson et Kunkee, 1991) thiols (Zott et al., 2011) and produces minimal undesirable compounds such as acetic acid (Zohre and Erten, 2002; Jolly 2003; Zott and al., 2011).

**LEVULIA PULCHERRIMA** is ideal for all types of aromatic vines that are terpenic and/or contain thiolates. It allows you to obtain aromatic, complex, full-bodied and fruity white or rosé wines.

**LEVULIA PULCHERRIMA** can ensure alcoholic fermentation at least up to 8% of the volume. It is used in sequential inoculation with a yeast of *Saccharomyces cerevisiae*, such as **FERMOL Candy** or **LEVULIA ESPERIDE**.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

- Strain: *Metschnikowia pulcherrima*. Organic production
- Live cells > 10<sup>10</sup> UFC/g

For oenological use, in accordance with the International Oenological Code.



# LEVULIA® PULCHERRIMA

## Fermentary characteristics:

- Alcohol tolerance: 8% vol.

## Technical characteristics:

- Decreases in alcohol content.
- Low production of volatile acidity

## Taste characteristics:

- Increases the aromatic complexity of the wines

## → DOSAGE

From 20 to 30g/hL.

## → INSTRUCTIONS FOR USE

In a clean container, add the yeast in 10 parts of hot water, 25-30°C (non-chlorinated) and stir slowly.

- Wait 20 minutes before adding an equal volume of must from the inoculation tank
- Repeat this operation until the difference between the temperature of the yeast and that of the must is less than 10°C
- Incorporate the yeast into the tank and mix with a pumping over
- Wait 24 to 72h before inoculation with a strain of *Saccharomyces cerevisiae*

## → ADDITIONAL INFORMATION

- For difficult fermenting conditions: High TAVP, extreme temperatures, weak turbidity, altered harvest, etc., we recommend the use of **FERMOPLUS Energy Glu** (5 g/hL) in the yeast rehydration water.
- For better monitoring and homogenisation of the yeast preparation and also to limit human error, we recommend the use of **REACTIVATEUR**.

## → STORAGE AND PACKAGING

Store in the original, closed packaging, away from light, in a dry, odour-free place, at a temperature between 4 and 7°C. Do not freeze. Respect the expiry date indicated on the packaging. To be used immediately after opening.

- 500g in 10 kg cardboard package (= 20 x 500g)