ŒNOLIA

LEVULIA® ALCOMENO

Technical Datasheet

Organic ADY
for the production of wines respecting the acid balance.

OENOLOGICAL INTEREST

LEVULIA® ALCOMENO is a yeast strain coming from a microbial ecological research program that has allowed isolating different non-Saccharomyces yeast species. This selection, generated by various «terroirs» of Burgundy, was conducted in collaboration with the University of Vine and Wine (IUVV) in Dijon.

LEVULIA® ALCOMENO belongs to the species *Lachancea thermotolerans*, a yeast strain naturally present on the grape berry contributing, from the stage of alcoholic pre-fermentation, to the organoleptic complexity of wine.

LEVULIA® ALCOMENO carries out the lactic fermentation from sugars and allows bringing wine freshness and balance to the mouth. The result is a high increase of total acidity and a decrease of the alcohol content.

At the analytical level, wines fermented with **LEVULIA® ALCOMENO** are differentiated by a decrease of the alcohol content and an increase of lactic acid. Such physical-chemical variations depend on the vine, the climatic conditions and the quality of the yeast settling in the must.

LEVULIA® ALCOMENO can ensure the alcoholic fermentation at least up to 7% of the volume. It is used in sequential inoculation. The time of inoculation with a yeast of the *Saccharomyces cerevisiae* species, such as **LEVULIA ESPERIDE®** or **FERMOL CANDY®**, will depend on the objective of correcting the desired acidity.

COMPOSITION AND TECHNICAL CHARACTERISTICS

- Strain : *Lachancea thermotolerans* (Ex- *Kluyveromyces thermotolerans*). Organic production.
- Live cells > 10^{10} CFU/g.

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

Fermentation characteristics :
- Alcohol tolerance : 7,2% Vol.
- Nitrogen demand : medium.
- Decrease in alcohol content.
- Very low production of volatile acidity.

ADVANCED RESEARCH AEB®

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Reference : LEVULIA ALCOMENO_TS_EN_0121017_OENOLIA_Italy

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Institut Jules Guyot

DOSAGE

30g/hL.

INSTRUCTIONS FOR USE

In a clean container, add the yeasts into 10 parts of warm (non-chlorinated) water at 25-30°C and mix slowly. Wait 20 minutes before adding an equal volume of must into the tank to be inoculated. Repeat this operation until the interval between yeast and must temperature is below 10°C. Add the yeast into the tank and homogenize by pumping over. Wait 24-72 hours before inoculating with a strain of *Saccharomyces cerevisiae*.

ADDITIONAL INFORMATION

- Strain sensible to SO_2.
- For difficult fermentation conditions : high TAV, extreme temperatures, weak turbidity, altered vintage, etc..., we recommend the use of **FERMOPLUS® ENERGY GLU** (5 g/hL) in the yeast rehydration water.

STORAGE AND PACKAGING

Store in the original closed packaging, protected from light, in a dry and odourless place. Store preferably at a temperature between 4 and 7°C. Store the perfectly sealed packaging in the fridge after opening.

- 500 g packs in box containing 10 kg (20 x 500 g).

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