



# LEVULIA® TORULA

Non-*Saccharomyces* organic yeast to increase the volume in the mouth and the aromatic complexity of the wines



## → OENOLOGICAL INTEREST

**LEVULIA TORULA** is a yeast strain belonging to the *Torulaspora delbrueckii* species. Is the result of a research program on microbial ecology that has allowed the isolation of different non-*Saccharomyces* yeast species such as **LEVULIA ALCOMENO** and **LEVULIA PULCHERRIMA**. This selection from different regions of Burgundy was made in collaboration with the University of Vine and Wine (IUVV) of Dijon (France).

**LEVULIA TORULA** is an alcoholic pre-fermentation strain, naturally present in the indigenous flora of the must, which contributes positively to the organoleptic complexity of the wine while limiting the production of volatile acidity (Quoc Phong Lai, 2010).

**LEVULIA TORULA** should be used in sequential inoculation, 24 to 48 hours before the classic strain of *Saccharomyces cerevisiae*. Its rapid implantation in the must makes it an ideal tool to limit the spontaneous development of other unwanted indigenous yeast strains.

As soon as *Saccharomyces cerevisiae* develops, the *Torulaspora delbrueckii* population dies and begins its autolysis rapidly during alcoholic fermentation. Therefore, it contributes to its proper development by supplying nutrients and detoxifying the environment, and reducing the sensations of astringency in the mouth due to the release of polysaccharides.

**LEVULIA TORULA** is suitable for all types of grape varieties, terpenic or thiolic (Sauvignon Blanc, Chardonnay, Gewurztraminer, Colombard, Riesling, Muscat, Sémillon, etc.). It favors the expression of the wines by reinforcing the sensations of balance, aromatic complexity and flavor, as well as by reducing the possible aggressive characteristics of the must.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

- Strain: *Torulaspora delbrueckii*. Organic production
- Viable cells : > 10<sup>10</sup> CFU / g.

For oenological use. In accordance with international oenological codex.



## LEVULIA® TORULA

### Fermentation characteristics :

- Alcohol tolerance : 9 %Vol.
- Low production of volatile acidity.

### Flavor characteristics :

- Enhances the varietal aromas.
- Provides length and volume in the mouth.
- POF (-) strain: no production of vinyl phenols.

### → DOSAGE

Use between 20 and 30 g/hL.

### → INSTRUCTIONS FOR USE

- In a clean container, rehydrate the yeasts in 10 times their weight of warm water (if possible, without chlorine) at 25-30°C and mix gently.
- Wait 20 minutes before adding an equal volume of must from the tank to be inoculated.
- Repeat this process until the difference between the temperature of the yeast and that of the must is less than 10°C.
- Incorporate the yeast into the container and homogenize by pumping over.
- Wait 24 to 72 hours before inoculating a *Saccharomyces cerevisiae* strain.

### → ADDITIONAL INFORMATION

- Strain sensitive to SO<sub>2</sub>.
- We always recommend the use of **FERMOPLUS ENERGY GLU 3.0** (5 to 15 g / hL) to rehydrate the yeasts.

### → 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. Do not freeze. Observe the expiry date indicated on the packaging. Use quickly after opening.

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