



L.A. High Degree

Resulting from a rigorous selection, L.A. High Degree is adapted to high alcoholic degrees. Even under difficult conditions, this strain ensures the complete fermentation of musts with high sugar content, without denaturing the organoleptic profile.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits:** L.A High Degree yeast is the result of massal selection and is adapted to **high alcohol contents** (up to 17.5% abv.). Thanks to its ability to implant itself easily and its **resistance to alcohol**, it is able to quickly start alcoholic fermentation, even in difficult conditions.

This yeast is resistant to stress and **produces low amounts of volatile acidity** and consumes SO_2 , thus respecting the typicity of the variety. It has a high nitrogen requirement, which should be taken into account.

L.A. High Degree **ensures alcoholic fermentation**, and guarantees a good compatibility with malolactic bacteria, due to its low production of medium chain fatty acids.

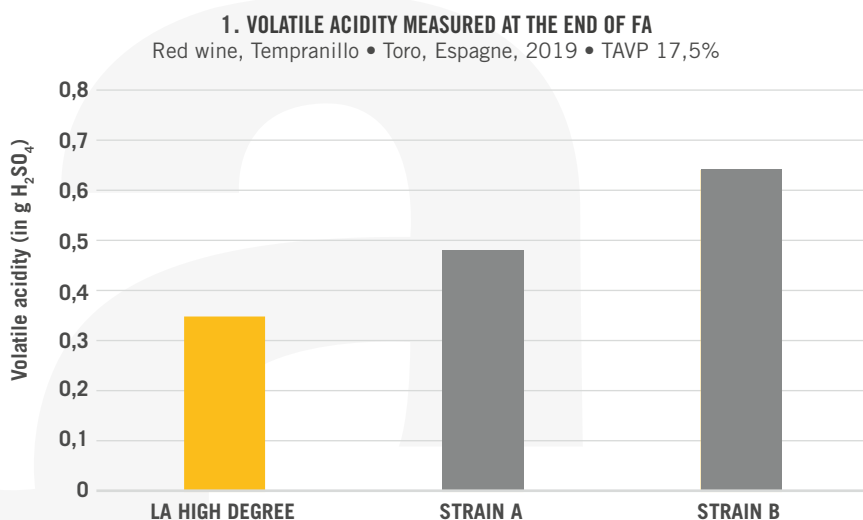


DIRECTIONS FOR USE

- ◆ **With CEnoStim®:** in difficult fermentary conditions (high TAVP, extreme temperatures, low turbidity, etc.) or for an optimal revelation of aromas, we highly recommend the use of CEnoStim®. Sprinkle the CEnoStim® (30 g/hL) progressively into 20 times its weight of hot water (~40°C) whilst continually mixing in order to avoid the formation of clumps. Leave to expand for 15 minutes then add the selected yeast (20 g/L) and mix gently.
- ◆ **Without CEnoStim®:** add the selected yeast in 10 times its weight of hot water (35 to 40°C) and mix gently. Wait 20 minutes, then add an equal volume of must from the tank to be inoculated. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 minutes. Add the yeast to the tank and mix by pumping over.
- ◆ **Dosage:** 20 g/hL.



TRIAL RESULTS



Yeasts A and B: commercial yeasts recognised for their fermentative capacities



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Light brown fine granulates

MICROBIOLOGICAL

- **Other yeasts:** < 10⁵ UFC/g
- **Mould:** < 10³ UFC/g
- **Lactic bacteria:** < 10⁵ UFC/g
- **Acetic bacteria:** < 10⁴ UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10² UFC/g

COMPOSITION

- **Revivable yeast:** ≥ 10¹⁰ UFC/g
- **Humidity:** < 8 %

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** <1 mg/kg



PACKAGING & CONSERVATION

- Bags of 10 kg.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/09-02-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

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