

L.A. PM



L.A. PM performs very well at low temperatures, and is ideal for producing clean white wines, as well as for the second fermentation of sparkling wines in bottle or using the Charmat process. L.A. PM is also well-suited for restarting stuck fermentations.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits:** L.A. PM is the ideal strain for the **secondary fermentation**, and is also well suited for **restarting stuck fermentations**. It is highly resistant to alcohol (>17% abv.), enabling it to ensure a regular and complete fermentation. It **quickly implants** into the medium, thanks to its “Killer” characteristic.

Using L.A. PM ensures the **aromatic purity** of your base and sparkling wines due its very low production of volatile acidity and sulfurous compounds.



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:** *Still wines:* 20 g/hL. *Secondary fermentation:* 20 to 30 g/hL. *Restarting fermentation:* 20 to 30 g/hL.



SPECIFICATIONS

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
- ◆ **Staphylococi:** Absence/1g
- ◆ **Coliforms:** < 10² UFC/g

PHYSICO-CHEMICAL

- ◆ **Appearance:** Fine granulates
- ◆ **Colour:** Light brown
- ◆ **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

- ◆ Packets of 500 g (in 10 kg box).
- ◆ 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.