

YEAST

# L.A. RB2



Strain selected for its aptitude to reveal red fruits aromas like blackcurrant and raspberry. Thanks to its characteristics, L.A. RB2 improves the aromatic complexity of red and rosé wines.



## PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits:** L.A. RB2 is a strain selected in Burgundy for its ability to produce round and balanced wines, while respecting the **varietal typicity**. Its low production of esters, volatile acidity and H<sub>2</sub>S leads to a better **aromatic purity** and a great expression of floral and fresh red fruit notes.  
L.A. RB2 is resistant against high alcoholic degrees (up to 15% vol.), and has a low nitrogen requirements. These capacities ensure a **regular fermentation** even under slight nitrogen deficiency conditions in the must.



## DIRECTIONS FOR USE

- ◆ **With CEnoStim®:** in difficult fermentary conditions (high TAVP, extreme temperatures, 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.



## SPECIFICATIONS

### MICROBIOLOGICAL

- ◆ **Other yeasts:** < 10<sup>5</sup> UFC/g
- ◆ **Mould:** < 10<sup>3</sup> UFC/g
- ◆ **Lactic bacteria:** < 10<sup>5</sup> UFC/g
- ◆ **Acetic bacteria:** < 10<sup>4</sup> UFC/g
- ◆ **Salmonella:** Absence/25g
- ◆ **Escherichia coli:** Absence/1g
- ◆ **Staphylococci:** Absence/1g
- ◆ **Coliforms:** < 10<sup>2</sup> UFC/g

### PHYSICO-CHEMICAL

- ◆ **Appearance:** Fine granulates
- ◆ **Colour:** Light brown
- ◆ **Revivable yeast:** ≥ 10<sup>10</sup> 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.

GN/11-03-2021. 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).

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