YEAST

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.

  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

- In difficult fermentary conditions (high Potential Alcohol, extreme temperatures, low turbidity, etc.) or for an optimal revelation of aromas, we highly recommend the use of ŒnoStim®.

- **With ŒnoStim®:** Dissolve progressively Œnostim® (30 g/hL)* in 20 times its weight of warm water (37°C) while continuously stirring to avoid the lumps formation. Then, add the selected yeast (20 g/hL)*, stir gently and wait 20 minutes before adding the same volume of must from the tank to inoculate. 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 min. Add the yeast to the tank and mix.

  *Based on the must volume to be fermented.

- **Without ŒnoStim®:** 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.

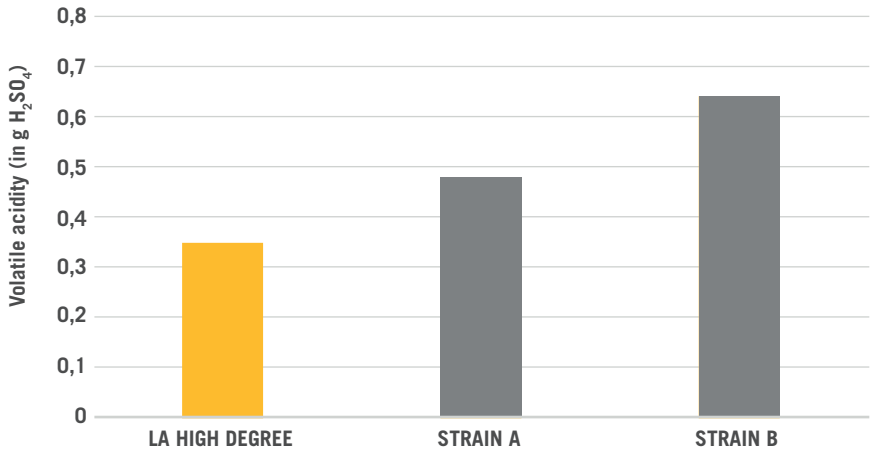
- **Dosage:** 20-30 g/hL.

- **Direct inoculation :** This yeast positively responded to our characterization test and is adapted for direct inoculation. Dilute the yeast in 10 times its weight of water (room temperature), and stir gently to optimize dilution. Then transfer to the fermentation tank and homogenize by stirring or pumping over. According with your œnologist, adapt the inoculation doses to the sanitary conditions of the harvest and the assimilable nitrogen content of the must.

TRIAL RESULTS

1. VOLATILE ACIDITY MEASURED AT THE END OF FA

Red wine, Tempranillo • Toro, Espagne, 2019 • TAVP 17,5%



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

SPECIFICATIONS

PHYSICAL

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

COMPOSITION

- **Revivable yeast**: ≥ 10^{10} UFC/g
- **Humidity**: < 8 %

MICROBIOLOGICAL

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

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 and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

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AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • WWW.LAMOTHE-ABIET.COM