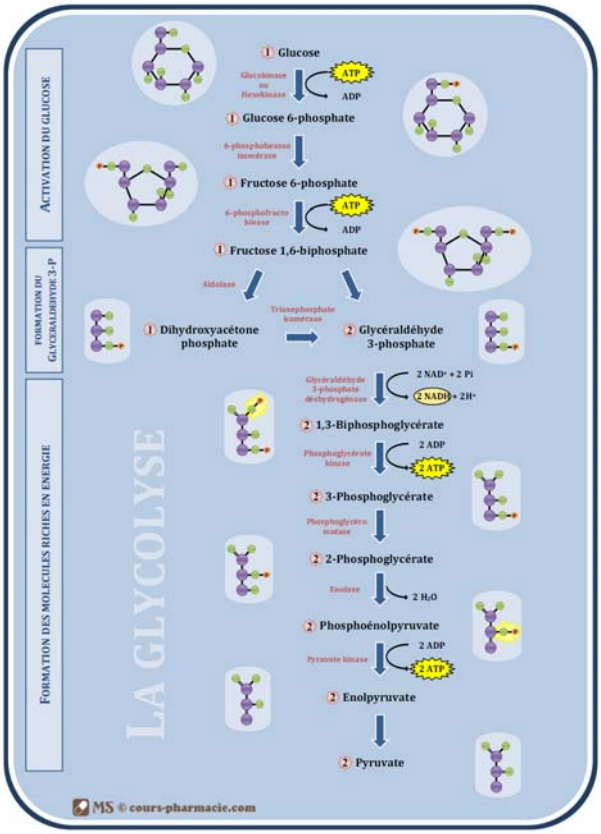
Levulia® Alcomeno

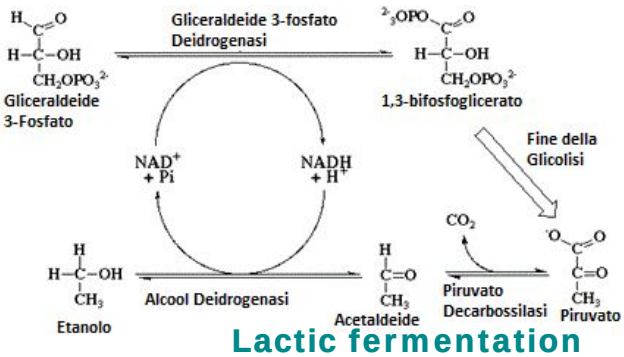
Yeast, slow sugar converter
Strain *KLUYVEROMYCES THERMOTOLERANS*

TECHNICAL DESCRIPTION

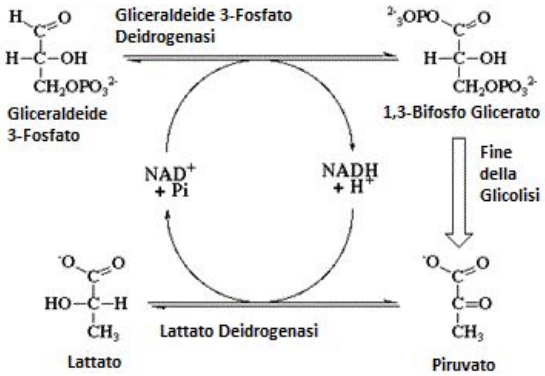
The study of microbiology and the utilization of more and more advanced techniques has confirmed that spontaneous alcoholic fermentations occur thanks to yeasts belonging to different genres operating in succession: during the first fermentation stages in most cases there is the development of apiculated, non-*Saccharomyces* yeasts, generally not presenting a high alcohol resistance but able to contribute also importantly to the aromatic, taste and analytical profile of wines. At a later stage *Saccharomyces cerevisiae* yeasts appear, with a higher alcoholigenous power and alcohol resistance.
In the last few years, considering the growing interest towards the inoculation in succession or in co-culture with *Saccharomyces* and non-*Saccharomyces* yeasts, the University of Dijon selected in Burgundy a KLUYVEROMYCES THERMOTOLERANS yeast strain, starting from spontaneous fermentations. This is commercialized by AEB with the name of ***Levulia Alcomeno***.
The characteristics of this strain influence the organoleptic aspect of the wines obtained and have a large impact towards analytical values, considering the very low conversion index between sugar and alcohol and the increase in total acidity caused by the high production of lactic acid.



Alcoholic fermentation



Lactic fermentation



From the analytical point of view, the wines fermented with ***Levulia Alcomeno*** have an alcohol content lower than 15% with regard to a *Saccharomyces Cerevisiae*, depending on how much sugar it transforms in mono-culture. Being an alcohol sensible strain (industrial trials highlight a sensible fermentation decrease to 10,5% alc.), in order to obtain the best results in terms of reduction of the alcohol content, it is suggested the addition of a **Fermol** strain (*Saccharomyces cerevisiae*) after the fermentation of about 140 g/l of sugar. With this technique, the sugar/alcohol conversion index for the fermentation passes from 1,6 to 1,8, enabling the obtainment of wines with a lower alcohol content and a more marked acid profile.

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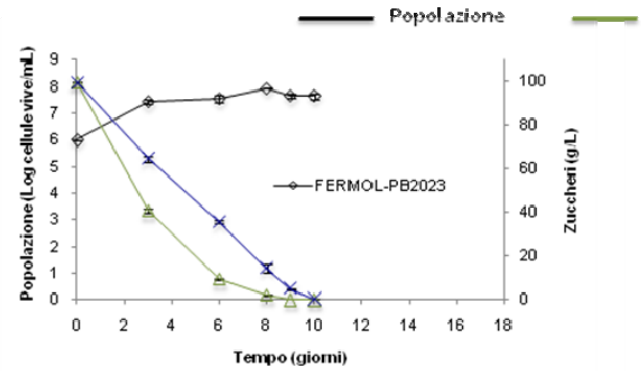

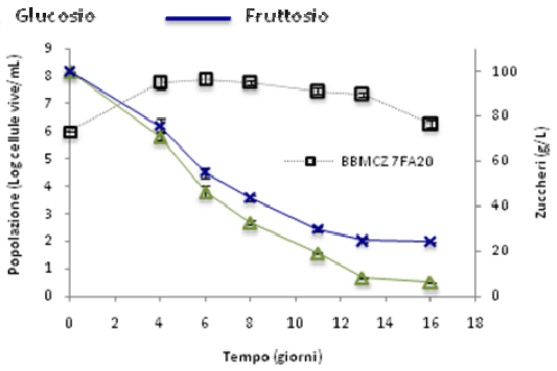

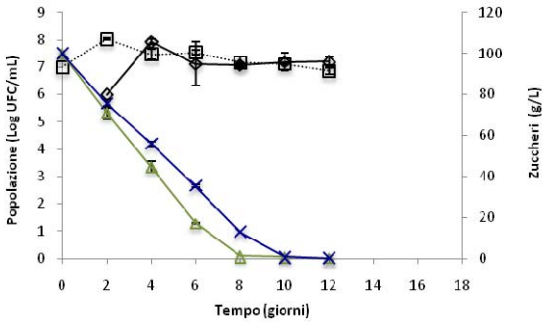

Levulia Alcomeno is the ideal yeast for the fermentation of overripe grapes or grapes coming from very warm areas and with a low total acidity, the organoleptic profile and the perceived notes depend on the variety.

COMPOSITION AND TECHNICAL CHARACTERISTICS

- Strain: *KLUYVEROMYCES THERMOTOLERANS*
- Alcohol tolerance: 10,5% vol.
- Humidity: <10%
- GMO-free and not subjected to ionizing treatments

Levulia Alcomeno is in accordance with Codex Oenologique International.

DOSES OF UTILIZATION

Alcoholic fermentation: from 10 to 50 g/hl.
20-50 g/100 kg of crushed grapes or per hl of must.

Nutrition
Add **Fermoplus Integrateur** at the dose of 40 g/hL.

MODALITIES OF UTILIZATION

In mono-culture: add just after the mashing.
In co-culture: inoculate ***Levulia Alcomeno*** and when 10° alcohol % has been reached, proceed with the inoculation of the chosen **Fermol** (*Saccharomyces cerevisiae*).

PRECAUTIONS OF USE

- Rehydration: in 10 parts of lukewarm water, max. 38° for 20-30 minutes
- Avoid thermal shocks more than 10°C when inoculating

PACKAGING AND STORAGE

500 g packs in cartons containing 1 kg.
500 g packs in cartons containing 5 kg.

Once opened, store the perfectly closed pack in the refrigerator
Store in a dry and odourless place, at temperatures below 20°C.
Storage in the original sealed package. Mortality: < 10% per year at 10°C.

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