



LEVULIA PROBIOS®

Organic ADY from Champagne
for the vinification of fine and elegant wines.



→ OENOLOGICAL INTEREST

LEVULIA PROBIOS® is a 100% organic yeast derived from a selection made in Champagne. Its excellent fermentative ability, even under difficult conditions of pH, temperature and alcohol, make it a reference yeast for the vinification of basic wines and for the preparation of the prise de mousse. It allows securing fermentations, thanks to the total sugar consumption and a very low production of undesirable by-products, such as volatile acidity, pyruvic acid and SO₂.

LEVULIA PROBIOS® is equally suitable for the production of still white wines. Its fermentative attitude guarantees the obtaining of dry, aromatic wines, respecting the territory and the typical variety.

In red wines, its resistance to SO₂ and its ability to implant rapidly in the liquid, limit the development of indigenous flora. Its addition during maceration allows securing pre-fermentation macerations and therefore avoids undesirable organoleptic deviations.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

- Strain : *Saccharomyces cerevisiae* var. *oviformis* (Ex *S. bayanus*). Origin Champagne.
- Organic production.
- Live cells > 10¹⁰ CFU/g.

The product complies with International Oenological Codex standards. For oenological use.

Fermentation characteristics :

- Alcohol tolerance: 14,8% Vol.
- Optimal fermentation temperature: 13-20°C

Technical characteristics :

- Excellent resistance to low pH, low temperatures, high TAV and SO₂.
- Regular fermentation kinetics.
- Good fermentation recovery and ideal for the prise de mousse.

Taste characteristics : respect of the territory and the varietal typical of the vine.



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→ DOSAGE

- For the alcoholic fermentation : it is used from 10 to 30 g/hL.
- For the prise de mousse : it is used at a dose of 10 g/hL, depending on the multiplication protocol and the method (classic, ancestral, closed tank).

→ INSTRUCTIONS FOR USE

In a clean container, add yeasts in a quantity equal to 10 times their weight of hot water at 38°C and mix slowly.

- Wait 20 minutes before adding an equal volume of must from the tank to be inoculated.
- Repeat this operation until the interval between yeast and must temperature is below 10°C.
- Add the yeast into the tank and homogenize by pumping over.
- Ask for advice from your winemaker for the preparation of the prise de mousse or for the fermentation recovery.

→ ADDITIONAL INFORMATION

- In the case of difficult fermentation conditions: high TAV, extreme temperatures, low turbidity, altered grapes, etc... it is recommended to use **AUXILIA®** for musts or wines.
- To ensure a better management and homogeneity while preparing the yeast inoculum and to limit also «human error», we recommend using **REACTIVATEUR**.

→ STORAGE AND PACKAGING

Store in the original closed packaging, protected from light, in a dry and odourless place. Store preferably at a temperature between 4 and 7°C. Do not freeze. Observe the expiry date indicated on the packaging. Use quickly after opening.

- 500 g packs in box containing 1 kg (= 2 x 500 g).