



LEVULIA® CRISTAL

ADY specific for the production of fine and elegant sparkling wines.
For fermentation and refermentation in the bottle.

→ OENOLOGICAL INTEREST

For alcoholic fermentation:

- Safe fermentation with complete sugar consumption
- Low production of volatile acidity
- Low foam production

For secondary fermentation:

- Good flocculation
- Good resistance to alcohol
- Suitable for the preparation of pied de cuvee
- Strain certified by CIVC

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

- Strain: *Saccharomyces bayanus*
- Live cells > 10.¹⁰ CFU / g
- Isolated and selected in Champagne
- Preservative: sorbitan monostearate (E491)

Fermentation characteristics:

- Alcohol tolerance: 14.8% Vol.
- Optimal fermentation temperature: 13 to 20°C

For oenological use. Product conforms to the international oenological code.

→ DOSAGE

Alcoholic fermentation:

Use between 10 and 20 g / hL.

Secondary fermentation:

- Traditional method: 5 to 10 g / hL depending on the protocol of multiplication and acclimatization.
- Charmat: 5 to 20 g / hL



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→ INSTRUCTIONS FOR USE

- Alcoholic fermentation:
- In a clean container, add yeasts in 10 times their weight of water at 38°C and stir gently
- Wait 20 minutes before adding an equal volume of must from the tank to be inoculated.
- Repeat this operation until the difference between the temperature of the yeast and the temperature of the wort is less than 5°C
- Add the multiplied yeast to the tank and homogenize by pumping over.

→ ADDITIONAL INFORMATION

It is advisable to contact our technical and commercial experts for the addition of other complementary products, in case of difficult fermentation conditions (very low temperatures, low turbidity, altered vintage, etc.), nutrients requirements (pushed clarification, nitrogen deficiency) or for traditional fermentation.

→ STORAGE AND PACKAGING

Store in the original sealed package in a cool, dry, odorless place, away from light, preferably at 4°C. Do not freeze. Respect the expiry date indicated on the package. Use quickly after opening.

- Packages of 500 g in 10 kg carton (= 20 x 500g)