ŒNOLIA

LEVULIA® TORULA

Technical Datasheet

Non-*Saccharomyces* yeast for the improvement of aromatic complexity of wines.

OENOLOGICAL INTEREST

LEVULIA TORULA is a yeast belonging to the *Torulaspora delbrueckii* species. This is the result of a research programme conducted on the basis of the biodiversity of musts, which has made it possible to select different non-*Saccharomyces* species such as **LEVULIA ALCOMENO** and **LEVULIA PULCHERRIMA**.
The selection was carried out in different areas of Burgundy by the research group of the University of Dijon -IUVVB- (France).

LEVULIA TORULA belongs to the natural species present in musts, and has been selected for its positive contribution to aromatic complexity. It has a remarkable ability to limit the development of volatile acidity-producing species (Quoc Phong Lai, 2010).

LEVULIA TORULA may be used for both bioprotection and the first part of the fermentation stage, assisted by a sequential inoculation of *Saccharomyces cerevisiae*. Depending on its purpose, it can be used either in the early stages of grape processing or for traditional yeast inoculation in musts, using a strain of Saccharomyces cerevisiae after 72 hours or at one third of fermentation.

As it is rapidly established **LEVULIA TORULA**, TORULA is able to compete by inhibiting undesirable, indigenous flora. When the inoculated strain of Saccharomyces cerevisiae begins to multiply and alcohol levels become troublesome for replication to occur, **LEVULIA TORULA** begins to decrease its population via autolysis, releasing nutrients in amino acid form and detoxifying adsorbent hulls into the medium.
This action will further reduce astringency, giving wines roundness and fullness of flavour, due to the release of membrane polysaccharides.

LEVULIA TORULA is suitable for both terpene and thiol grape varieties (Sauvignon Blanc, Chardonnay, Gewurztraminer, Colombard, Riesling, Muscat, Sémillon, etc.). It greatly enhances aromatic expression in wines by improving balance and complexity. In addition, the release of nutrients and polysaccharides contributes to a reduction in astringent notes. The great complexity and variety of aromatic notes makes it optimal for both whites and reds.

Reference: L EVULIA_TORULA_TDS_EN_1090421_OENOLIA_Australia

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COMPOSITION AND TECHNICAL CHARACTERISTICS

- Strain: Torulaspora delbrueckii Organic
- Live cells > 10^{10} CFU/g.

For oenological use, complies with the International Oenological Code.

Fermentation properties:

- Alcohol tolerance: 9% Vol.
- Optimum fermentation temperature: >15°C
- Low volatile acid production
- Enhances aromatic bouquet
- Increases length and volume of flavour
- Strain POF (-)

DOSAGE

20 - 30 g/hL.

INSTRUCTIONS FOR USE

- Using a clean container, rehydrate yeast to a ratio of 1 to 10 (1kg of yeast to 10L of water), with sugar water at approximately 25-30°C, stir gently
- Wait 20 minutes, then add an equal volume of must for inoculation
- Repeat the procedure until temperature difference between rehydration solution and must is less than 10°C
- Inoculate yeast in tank
- After 48/72 hours or more, depending on purpose, inoculate the *Saccharomyces cerevisiae* yeast

ADDITIONAL INFORMATION

- SO2-sensitive strain
- Use of **FERMOPLUS ENERGY GLU 3.0** (5-15 g/hL) in rehydration water is recommended

STORAGE AND PACKAGING

Store in original sealed package, away from light, in a dry, odour-free location.
Store preferably at a temperature between 4 and 7°C. Do not freeze. Best before date on packaging. Handle with care after opening, away from contamination

500 g packs in cartons containing 10 kg (20 x 500g).

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