ŒNOLIA

LEVULIA®TORULA

Technical sheet

Organic non-Saccharomyces yeast to increase the mouthfeel volume and the aromatic complexity of the wines

FR-BIO-01
Agriculture UE

USDA ORGANIC

OENOLOGICAL INTERESTS

LEVULIA® TORULA is a yeast strain belonging to the species *Torulaspora delbrueckii*. It is the result of a research program on microbial ecology that isolated different non-*Saccharomyces* yeast species such as **LEVULIA® ALCOMENO** and **LEVULIA® PULCHERRIMA**. The selection, conducted in collaboration with the University of Vine and Wine (UVV) of Dijon, highlights the *terroirs* of Burgundy

LEVULIA® TORULA is a strain which can carry out alcoholic fermentation. It is part of the native flora of the must, and it contributes positively to the organoleptic complexity of the wine while limiting the production of volatile acidity (Quoc Phong Lai, 2010).

LEVULIA® TORULA is used in sequential inoculation, 24 to 48 hours before the classical *Saccharomyces cerevisiae* strain. Its rapid dominance over the spoilage organism in the must makes it an ideal tool to limit the spontaneous growth of unwanted spoilage yeasts.
After inoculation of *Saccharomyces cerevisiae* and the progress of alcoholic fermentation, the population of *Torulaspora delbrueckii* is rapidly inhibited and it begins its autolysis. Thus it contributes to supply of nutrients, to detoxify the medium, and to reduce the sensations of astringency in the mouth by the release of polysaccharides.

LEVULIA® TORULA is suitable for all types of grape varieties, rich in terpenes and / or thiols (Sauvignon Blanc, Chardonnay, Gewurztraminer, Colombard, Riesling, Muscat, Sémillon, etc.) because of its high enzymes production (glucodidase and sulfur-lyase). It promotes the expression of wines by reinforcing the sensations of balance, aromatic complexity and taste as well as diminishing the possible aggressive characters of a must.

COMPOSITION AND TECHNICAL CHARACTERISTICS

- Strain: *Torulaspora delbrueckii*. Organic production.
- Viable cells > 10^10 CFU/g.

LEVULIA® TORULA complies with the standards of the International Oenological Codex.

Recherche Avancée
AEB®
AEB FRANCE SARL - 10 rue du stade - 68240 Sigolsheim - Tél. +33 (0)3 89 47 32 33 - Fax +33 (0)3 89 47 33 34 - infofrance@aeb-group.com

Référence : LEVULIA TORULA_TS_FR_0240615_OENOLIA_France

ŒNOLIA

LEVULIA®TORULA

Institut Jules Guyot

Fermentation characteristics:

- Tolerance to alcohol: 9% Vol.
- Low production of volatile acidity.

Taste characteristics:

- Promotes the revealing of varietal aromas.
- Provides length and volume in the mouth.
- Pof (-) strain: no production of vinyls-phenols.

Dosage

20-30g/hL.

INSTRUCTIONS FOR USE

n a clean container, add the yeasts into 10 parts of warm (non-chlorinated) water at 25-30°C and mix slowly. Wait 20 minutes before adding an equal volume of must into 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. Wait 24-72 hours before inoculating with a strain of *Saccharomyces cerevisiae*.

ADDITIONAL INFORMATION

- Strain sensitive to SO2.
- For difficult fermentation conditions : high TAV, extreme temperatures, weak turbidity, altered vintage, etc. We recommend the use of FERMOPLUS® ENERGY GLU (5 g/hL) in the yeast rehydration water.

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. Store the perfectly sealed packaging in the fridge after opening.

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

Référence : LEVULIA TORULA_TS_FR_0240615_OENOLIA_France

Recherche Avancée AEB®

AEB FRANCE SARL - 10 rue du stade - 68240 Sigolsheim - Tél. +33 (0)3 89 47 32 33 - Fax +33 (0)3 89 47 33 34 - infofrance@aeb-group.com