

LEVULINE®

CHP

Selected yeast validated and recommended by the microbiological laboratory at the “Pôle Technique et Environnement” of the CIVC (Epernay, France) for the security of fermentation, aromatic finesse and for the production of sparkling wines.

APPLICATIONS



LEVULINE® CHP was selected for its strong fermentation capacity and its ability to produce quality sparkling wines.

LEVULINE® CHP can be used for fermentation under difficult conditions: low temperatures, highly clarified musts (turbidity levels below 80 NTU).

LEVULINE® CHP can also be used to produce very fine white wines, fermented at low temperatures (15 to 18°C) and tends to reveal white flower notes or citrus flavours.

Each batch of **LEVULINE® CHP** is controlled by the microbiology laboratory of “Pôle Technique et Environnement” of the CIVC.

MICROBIOLOGICAL AND ŒNOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae var. bayanus*
- **Killer factor:** Killer yeast
- **Fermentation speed:** fast
- **Lag phase:** medium
- **Alcohol tolerance:** high (up to 15.5% vol.)
- **Fermentation temperature range:** from 10 to 30°C
- **Nitrogen requirement:** low, as well as survival factors (sterols, fatty acids), allowing an efficient fermentation even in low turbidity situations, without the production of volatile acids. However, it is important to check the assimilable nitrogen levels of the musts and to adjust them accordingly by adding complex nutrients from the **HELPER™** range at 1/3rd of the alcoholic fermentation
- **Volatile acidity production:** low (0.10 g/L eq H₂SO₄)
- **SO₂ production:** low
- **Foam production:** low

DOSAGE AND INSTRUCTION FOR USE

Recommended dosage rate: 20 - 25 g/hL

- Rehydrate selected starter in 10 times its volume of water at 35°C to 37°C in a clean container
- Gently mix in, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C during yeasting
- Add the starter to the must using the pump-over method
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended

PACKAGING AND STORAGE



0.5 kg sachet, carton of 20 x 0.5 kg

Store in a cool, dry place for up to 3 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

A Danstar product
Distributed by:

 OENOFRANCE

OENOFRANCE
79 avenue A.A. Thévenet, CS11031
51530 MAGENTA
Tel: 33 (0)3 26 51 29 30 / Fax: 33 (0)3 26 51 87 60
www.oenofrance.com

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