



# Fermicru®

## LVCB

### Wine yeast

*Saccharomyces cerevisiae*

*Yeast for producing aromatic, well-balanced white wines.*

#### Origin

Strain LVCB isolated on Chardonnay vines in the Casablanca Valley (Chile) and selected by the Agri-Industry and Oenology Department of the University of Chile..

#### Application

Fermicru® LVCB yeast has been selected for producing of aromatic white wines in various winemaking conditions.

Fermicru® LVCB especially develops the fruity character of a number of white grape varieties: Chardonnay, Sauvignon blanc, Chenin blanc, Semillon, Riesling, Grenache Blanc, Terret, Aligoté and Ugni Blanc.

#### Wine-making properties

##### ■ Fermentation kinetics

- Short lag phase.
- Fast, smooth kinetics. Complete fermentation of sugar even at low temperature.

##### ■ Average sugar / alcohol yield

- 16.4 g sugar for 1 % alcohol.

##### ■ Technical characteristics

- Optimum temperature range: 12 to 18 °C (54 - 64 °F).  
Fermentation may be very vigorous at 20 °C (68 °F) and above.
- Alcohol tolerance: 15 % vol.
- Low foam production.

##### ■ Metabolic characteristics

- Average production of glycerol 5 to 7 g per liter (white vinification).
- Low production of volatile acidity, generally less than 0.2 g per liter.
- Very low production of H<sub>2</sub>S.
- Fermicru® LVCB does not produce any SO<sub>2</sub>.

##### ■ Fosters fruity aromatic notes: citrus, pear, tropical fruit and apricot...

##### ■ Highly suited to low temperature fermentation (from 12 °C - 54 °F) and highly clarified musts.

##### ■ Suitable for the production of sparkling wines base.

##### ■ Phenotype: Killer.

#### Dosage

Fermicru® LVCB contains 10 billion active dried yeast cells per gram.

Recommended dose: 20 g/hl (≈ 2 lbs/M).

#### Packaging

Fermicru® LVCB is vacuum-packed in 500 g sachets. It must be stored in a cool (5 - 15 °C, 41 - 59 °F) dry place, sealed in its original packaging.

## How to use

Inoculate 50 hl (1000 gal) of must at a dosage rate of 20 g/hl (2 lb/1000 gal)



In a clean bucket put 10 l (3 gal) of drinking water at a temperature of 35 to 38 °C (95 - 100 °F). Avoid using chlorinated water.



Add 500 g (1 lb) of sugar or 4 l (1 gal) of warmed must, stir well. Yeast will rehydrate best and start growing in a 5 % sugar solution.



Gradually pour 1 kg (2 lb) of yeast into the rehydration solution, continuing to stir vigorously to maintain the yeast cells in suspension.



Leave the yeast to swell for 30 minutes, stirring frequently. A strong smelling foam will be produced, indicating that the yeast has started to re-activate.

## Incorporating the yeast to the must

In order to avoid the proliferation of unwanted microorganisms, the yeast should be incorporated as soon as possible after the rehydrating phase is complete.

To avoid temperature shock, gradually lower the rehydrated yeast temperature by adding must in several steps until the temperature of the final must is reached. Add the yeast when filling the must into the tanks. Pumping over will evenly distribute the yeast in the tank.



## Fermentation management

### ■ Daily check

Decrease in specific gravity (or Brix) to ensure a healthy progression of fermentation.

### ■ Temperature monitoring

It is of capital importance to respect the temperature limits provided on the product sheet.



### ■ At mid fermentation (16 to 14 Brix - 1060 to 1040 specific gravity)

Pumping over with air will provide the yeast with vital oxygen and prevent fermentation problems. At this stage oxygen doesn't affect wine aroma and there is no risk of oxidation. The addition of MAXAFERM® F a fermentation bio-regulator, combining inactivated yeast, thiamin and ammonium salts, will provide the yeast with nutrients and allow to complete fermentation.

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