



TERROIR SELECTION : **BEAUJOLAIS**

Lalvin 71B

FOR NOUVEAU-STYLE WINES

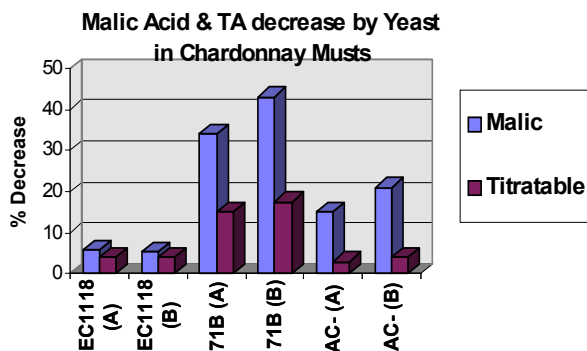
APPLICATIONS

71B was isolated by Pr. Maugenet's team at the INRA (National Agricultural Research Institute) in Narbonne, France. 71B is known for making blush and semi-sweet wines and owes its success to its abilities to produce amyl ester (isoamyl acetate), reinforcing the aromatic profile of wines. 71B also softens high acid musts by partially metabolizing malic acid (20-30%).

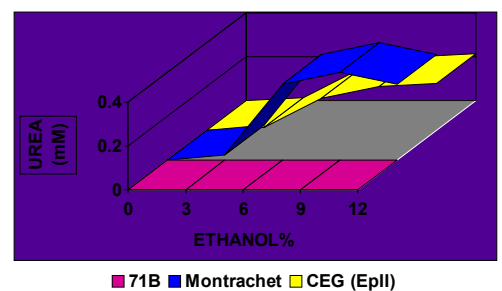
MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae cerevisiae*
- Sensitive to the competitive factor K2
- Alcohol tolerance up to 14%
- Short lag phase
- Moderate fermentation rate
- Fermentation temperature range: 15 to 30°C
- Very low urea production
- Very low requirement in assimilable nitrogen
- High requirement of survival factors in O₂-deficient musts
- High amyl-ester production
- Average production of volatile acidity
- Low SO₂ production
- Facilitates malolactic fermentation

MALIC ACID METABOLISM AND UREA PRODUCTION



Decrease of the concentration in malic acid and titratable acidity. Comparison between different yeasts in Chardonnay must. (Pilone, 1994)



Urea production in Chardonnay by 3 yeast strains (Ough, UC Davis 1991)



TERROIR SELECTION : **BEAUJOLAIS**

Lalvin 71B

FOR NOUVEAU-STYLE WINES

DOSAGE

White, Red and Rose winemaking:	25 to 40 g/hl
---------------------------------	---------------

Note: dosage range is based on the must sugar content and sanitary state of the grapes and winery.

HOW TO USE

Rehydrate 71B in 5 times its weight of water at 40°C. Let stand for at least 20 minutes then gently stir occasionally to break up any clumps. Add to the must.

- THE TOTAL REHYDRATION DURATION SHOULD NEVER EXCEED 45 MINUTES
- AVOID COLD SHOCKING THE YEAST. THE TEMPERATURE DROP BETWEEN THE MUST TO BE INOCULATED AND THE REHYDRATION MEDIUM SHOULD NEVER BE >10°C (if any doubt, please contact your supplier or Lallemand)
- IT IS ESSENTIAL TO REHYDRATE THE YEAST IN A CLEAN CONTAINER.
- INITIAL REHYDRATION IN MUST IS NOT ADVISABLE.

Lallemand guarantees the quality of its products sold in their original packaging, used in conformity with the expiration date and the storage conditions.

The information is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

FOR MORE INFORMATION:

ab_vickers@lallemand.com

Telephone: +44(0)1283563268

