Technical Data Sheet

Pure Fermentation
LALVIN® L 2056 YSEO

Saccharomyces Cerevisiae – Based on the Yeast Security & Sensory Optimization Process (YSEO)

LALVIN L 2056 YSEO yeast is a specially selected dry active yeast, which is particularly beneficial for the fermentation of red wine must and red wine mash. The special advantages of the YSEO production process include reduced formation of sulphur compounds and enhanced fruitiness of the wines. LALVIN L 2056 YSEO yeast is particularly suitable for spicy, deep red wines (Cabernet Sauvignon, Cabernet Franc, Pinot Noir).

The specific advantages of LALVIN L 2056 YSEO yeast:

- Good temperature tolerance
- Rapid start of fermentation and main fermentation
- Killer characteristics suppress wild yeasts

Under difficult conditions:

- Reduced formation of sulphur compounds
- Enhanced fruitiness of the wines

Application

As a basic rule, musts should be inoculated with LALVIN L 2056 YSEO yeast as early as possible. Longer maceration time favors uncontrolled multiplication of wild yeasts and undesirable bacteria. Fermentation problems are reliably prevented with the following dosage.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult conditions
Red wine mash	1.2 – 2.1 (15 – 25)	2.5 – 3.3 (30 – 40)
Red wine must	1.2 – 1.6 (15 – 20)	2.5 – 2.9 (30 – 35)

The quantities stated are guide values. They should be adapted to the individual requirements depending on the health of the grapes, the temperature, and the batch size etc. For large batches, adequate cooling must be ensured.

LALVIN L 2056 YSEO yeast is best stirred into a 10:1 must/water mixture at 95 – 104 °F (35 – 40 °C), stirred again after approximately 15 minutes and added to the must.

The optimum fermentation temperature is between 62.6 – 82.4 °F (17 – 28 °C). The minimum starting temperature is 60.8 °F (16 C). LALVIN L 2056 YSEO yeast should only be added to heated must or mash after recooling or rather cooling to 68 °F (20 °C).

The addition of 0.005 lb SIHA® Vitamin B_1 yeast nutrient per 1,000 gal of must (600 mg per 1,000 l) creates even better multiplication, fermentation and metabolism conditions. For promoting fermentation, we recommend adding an additional dose of 1.7 – 2.5 lb/1,000 gal (20 – 30 g/hl) SIHA Fermentation Salt yeast nutrient.

Under these conditions, it is beneficial to accustom the yeast to the fermentation conditions. This is best achieved by adding the quantity of yeast required for the total quantity of wine to approximately 10% of the total product to be fermented and fermenting until approximately half the sugar present is used up. This mixture is then added to the remaining 90% of the wine for final fermentation. Yeasts adapted in this way usually start fermenting more quickly and have a lower tendency to die off than if they are added directly to the total quantity.

Product Characteristics

The YSEO production process is a new dry active yeast production technique. LALVIN L 2056 YSEO yeast offers enhanced yeast nutrients, applicability under difficult conditions and drying and is produced based on a more specific yeast strain. This improved production process leads to reduced formation of sulphur compounds and improved sensory characteristics (enhanced fruitiness) particularly for problematical fermentation (fermentation under difficult conditions).

Wines fermented with LALVIN L 2056 YSEO yeast have a distinct bouquet that is typical for their variety and a robust tannin structure.

LALVIN L 2056 YSEO yeast shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed.

LALVIN L 2056 YSEO yeast can produce up to 16% alcohol by volume. The practical alcohol yield is approximately 47% of the sugar content. For each lb (kg) of sugar fermented, approx. 247 kJ (546 kJ)/59 kcal (130 kcal) of heat is released.

Safety

No safety information has to be provided for LALVIN L 2056 YSEO yeast, since the product is used directly for food production. There are no known risks to humans or the environment during storage, handling and transport of the product.

Storage

LALVIN L 2056 YSEO yeast is packed in airtight multi-layer aluminum film in an inert gas atmosphere. The integrity of the vacuum pack is easy to monitor.

In undamaged packaging, LALVIN L 2056 YSEO yeast can be stored for four years at 39 to 50 °F (4 – 10 °C). Short-term storage at 68 °F (20 °C) is acceptable.

Once a package has been opened, it should be used up as soon as possible.

Delivery Information

LALVIN L 2056 YSEO yeast is sold under article no. 93.308 and is available in the following package sizes:

1.1 lb (500 g)	aluminum sandwich foil block pack
20 x 1.1 lb (500 g)	aluminum sandwich foil block pack in carton

Certified Quality

During the production process, LALVIN L 2056 YSEO yeast is continuously monitored to ensure consistently high quality.

These inspections cover technical function criteria as well as conformance with the relevant laws governing the production and sale of foodstuffs. Strict controls are carried out immediately before as well as during final packaging.

LALVIN L 2056 YSEO yeast conforms to the purity regulations of the International OIV Code for wine treatment products and to the regulations of the German Wine Ordinance. Please pay attention to the national laws.

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