



TERROIR SELECTION : LANGUEDOC

Lalvin V1116

FRESH FRUIT WHITE WINES

APPLICATIONS

The V1116 has been isolated in 1972 by Pierre Barre of the INRA Montpellier. When fermented at low temperatures (below 16°C) and with the right addition of nutrients, V1116 is one of the more floral ester producing yeast (isoamyl acetate, hexyl acetate, phenyl ethyl acetate). These esters bring fresh, floral aromas to neutral varieties or high yield grapes. Among the high ester producers, V1116 is the most resistant to difficult fermentation conditions such as low turbidity, low temperature, and low fatty acid content. V1116 is a proven strain for the fermentation of ice wines. It can also be used for rosé or red wines.

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae cerevisiae*
- Competitive factor K2
- Alcohol tolerance up to 18%
- Particularly short lag phase
- Moderate fermentation rate
- Very large range of fermentation temperatures (10 to 35°C)
- Low production of H₂S
- Low to average requirement in assimilable nitrogen
- O₂ requirement: high (necessary for the synthesis of survival factors)
- Low production of volatile acidity
- Average SO₂ production
- Low foam formation

DOSAGE

White, Red and Rose winemaking:	25 to 40 g/hL
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Note: dosage range is based on the must sugar content and sanitary state of the grapes and winery.

HOW TO USE

1. Rehydrate yeast in 10 times its weight of water (temperature between 35° and 40°C).
2. Stir gently to dissolve and wait for 20 minutes.
3. Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be greater than 10°C (if any doubt, please contact your supplier or Lallemand).
4. The total duration of rehydration should not exceed 45 minutes.
5. Always rehydrate the yeast in a clean container.
6. Rehydration in the must is not advisable.