L.A. Arom





Yeast selected for the production of fruity and elegant white and rosé wines. Thanks to its technological characteristics it can be used to control the vinification process to obtain an expressive and harmonious aromatic profile.



PRODUCT CHARACTERISTICS

- Formulation: Active dry yeasts Saccharomyces cerevisiae.
- Enological benefits: L.A. Arom is selected specifically for the production of fruity white and rosé wines. It implants quickly and is resistant to difficult fermentation conditions (pABV >14%, turbidity < 100 NTU, temperature < 15 °C) and has smooth fermentation kinetics, making it an ideal yeast for producing fermentary esters as well as varietal aromas.

Furthermore, L.A. Arom produces low amounts of volatile acidity, thus helping to preserve the **aromatic quality** of wines fermented with this strain.



DIRECTIONS FOR USE

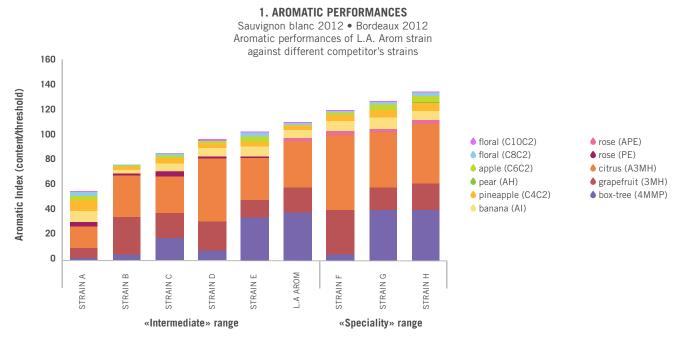
- In difficult fermentary conditions (high Potential Alcohol, extreme temperatures, low turbidity, etc.) or for an optimal revelation of aromas, we highly recommend the use of ŒnoStim®.
- With ŒnoStim®: Dissolve progressively Œnostim® (30 g/hL)* in 20 times its weight of warm water (37°C) while continuously stirring to avoid the lumps formation. Then, add the selected yeast (20 g/hL)*, stir gently and wait 20 minutes before adding the same volume of must from the tank to inoculate. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 min. Add the yeast to the tank and mix.

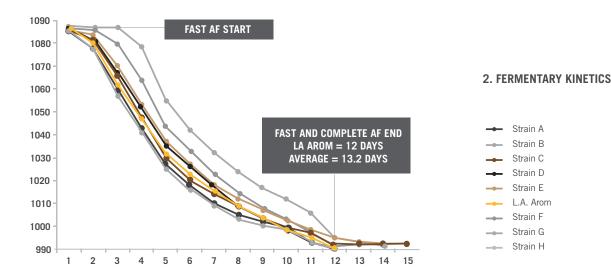
*Based on the must volume to be fermented.

- Without ŒnoStim®: Add the selected yeast in 10 times its weight of hot water (35 to 40°C) and mix gently. Wait 20 minutes, then add an equal volume of must from the tank to be inoculated. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 minutes. Add the yeast to the tank and mix.
- Dosage: 20-30 g/hL.



TRIAL RESULTS







SPECIFICATIONS

PHYSICAL

• Appearance & colour: Light brown fine granulates

MICROBIOLOGICAL

- Other yeasts: < 10⁵ UFC/g
- **Mould**: < 10³ UFC/g
- Lactic bacteria: < 10⁵ UFC/g
- Acetic bacteria: < 10⁴ UFC/g
- Salmonella: Absence/25g
- Escherichia coli: Absence/1g
- Staphylococi: Absence/1g
- Coliforms: < 10² UFC/g

COMPOSITION

- Revivable yeast: ≥ 10¹⁰ UFC/g
- **Humidity**: < 8 %

LIMITS

- **Lead**: < 2 mg/kg
- Mercury: < 1 mg/kg
- Arsenic: < 3 mg/kg
- Cadmium : <1 mg/kg



PACKAGING & CONSERVATION

- Packets of 500 g (in 10 kg box).
- Store in its original packaging hermetically sealed, in a cool and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

