

YEAST

L.A. L13



L.A. L13 is a robust strain selected for its fermentative capacities and its organoleptic contribution. It produces ample, fruity and balanced wines.



PRODUCT CHARACTERISTICS

- ◆ **Formulation** : Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits** : The L.A. L13 strain is resistant to **difficult conditions** (potential ABV > 16%) and **improves the quality of the wine**. This yeast contributes to the complexification of polyphenols, anthocyanins and polysaccharides, thus improving the **colour stability**, giving **structured** red wines with **length on the palate**.

Low production of volatile acidity and medium chain fatty acids helps to conserve the **quality of the aromas** and facilitates malolactic fermentation.



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 CEnoStim®.
- ◆ **With CEnoStim®**: Dissolve progressively CEnostim® (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.

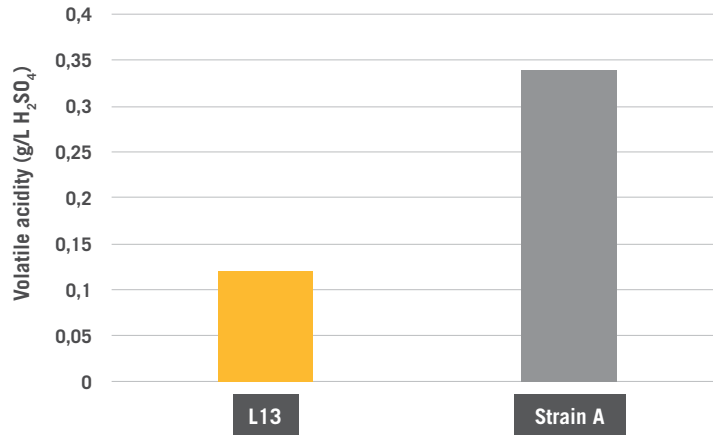
- ◆ **Without CEnoStim®**: Add the selected yeast in 10 times its weight of hot water (35 to 40°C) and mix gently. Wait 20 minutes, then add an equal volume of must from the tank to be inoculated. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 minutes. Add the yeast to the tank and mix.
- ◆ **Dosage**: 20-30 g/hL.
- ◆ **Direct inoculation** : This yeast positively responded to our characterization test and is adapted for direct inoculation. Dilute the yeast in 10 times its weight of water (room temperature), and stir gently to optimize dilution. Then transfer to the fermentation tank and homogenize by stirring or pumping over. According with your oenologist, adapt the inoculation doses to the sanitary conditions of the harvest and the assimilable nitrogen content of the must.



TRIAL RESULTS

1. MEASURE OF THE VOLATILE ACIDITY AT THE END OF ALCOHOLIC FERMENTATION

Merlot, Médoc, 2003 • TAVP 14.5 % Vol.



L.A. L13 : Low production of volatile acidity, even in difficult conditions.



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
- **Staphylococci:** 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). Bags of 10 kg.
- 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.

GN/14-04-2023. For œnological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • WWW.LAMOTHE-ABIET.COM