



Good rehydration practices for selected yeasts

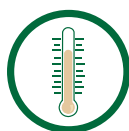
▶ Why?

- Correct rehydration and inoculation means ensuring that the yeasts are not purchased for no reason.
- Rehydration is a crucial phase for the survival and efficiency of the selected yeasts.

Key points



- ▶ **DO NOT USE MUST** at the beginning of rehydration: at this stage, the dry yeasts are not ready to confront the aggressive conditions of the must (indigenous yeasts, SO₂, pH, temperature, sugars, etc...). They must be given time to 'awaken' in water.



- ▶ **MONITOR THE TEMPERATURE** of the yeast starter and the must. Yeasts are highly sensitive to temperature variations. Systematic use of a thermometer is imperative at each rehydration phase.



- ▶ **ADAPT THE DOSAGE** of the yeasts to the must to be inoculated. Increase the dosage in the following cases:
- infected harvest
 - recurring or suspected presence of *Brettanomyces*,
 - potential alcohol degree > 13 % vol.
- Minimal dosage: 20 g/hL



- ▶ **IF NECESSARY* USE A YEAST PROTECTOR** that acts from the start of rehydration, providing protection that will promote the selected yeast at the start and end of fermentation.



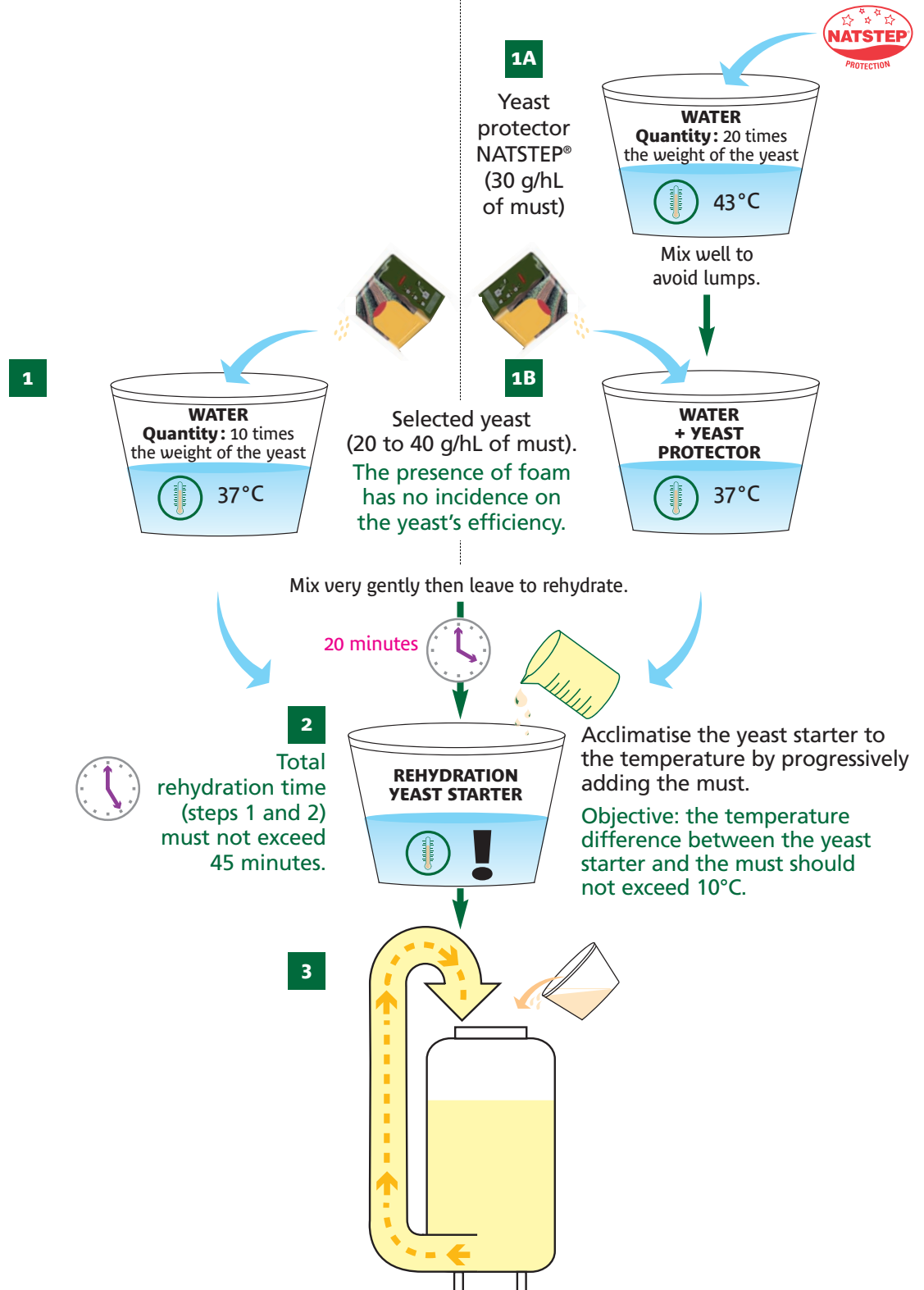
- ▶ **ADD THE YEAST JUST AFTER FILLING THE TANK.** It is preferable to inoculate as early as possible to ensure that the selected yeasts are well-implanted and that they prevail over the indigenous flora.



Yeasting step - by step

Traditional yeasting

Secure yeasting



19, rue des briquetiers
B.P. 59
31702 Blagnac CEDEX
Tél.: +33(0)5 62 74 55 55
Fax: +33(0)5 62 74 55 00
www.lallemmandwine.com