



Practical guide  
to vinification

N°1

# Good rehydration practices for selected yeasts

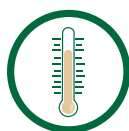
## ► Why?

- 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, SO<sub>2</sub>, 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.



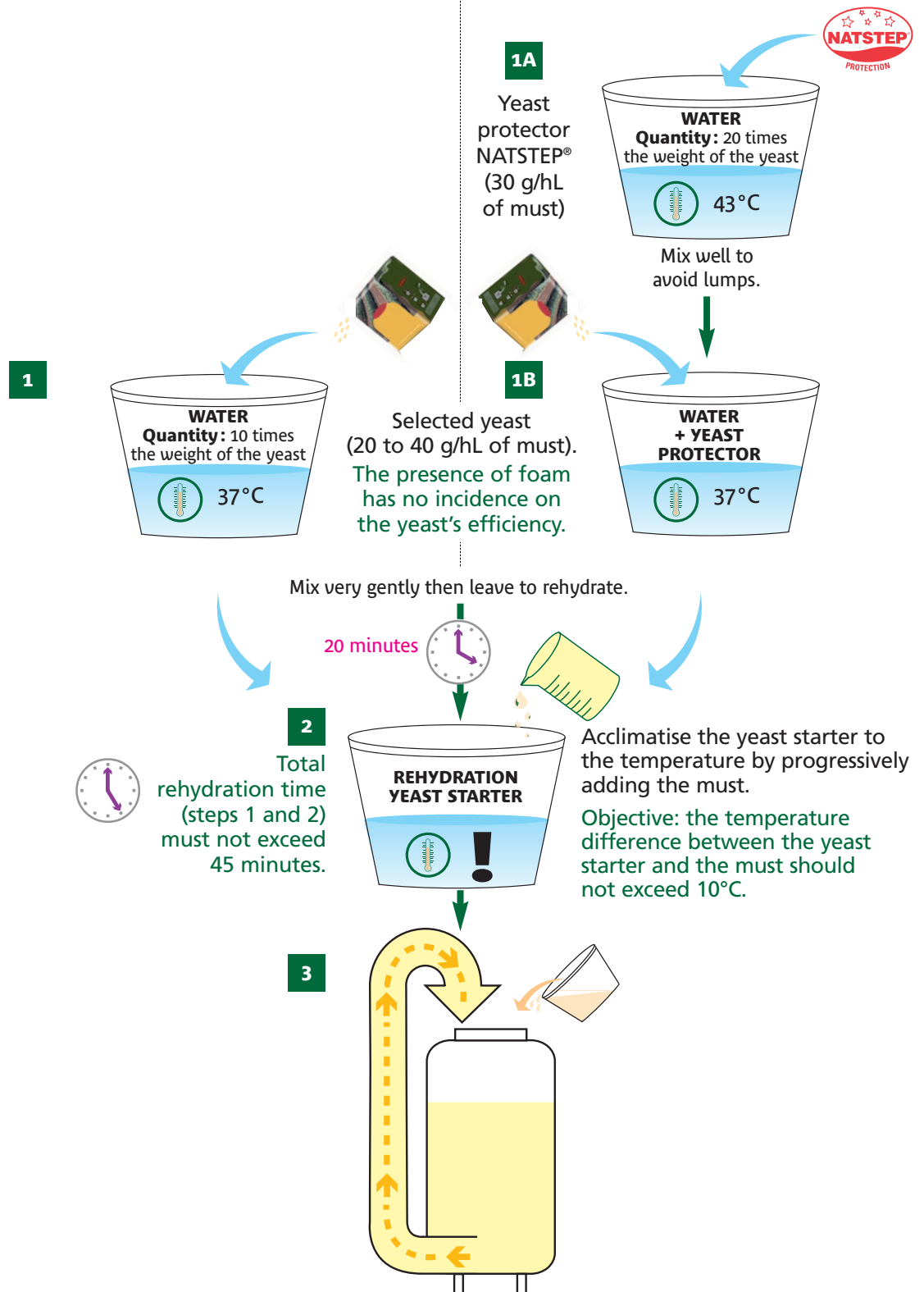
- **ADD THE YEAST JUST AFTER FILLING THE TANK.** It is preferable to inoculate as early as possible to ensure that the selected yeasts are well-implanted and that they prevail over the indigenous flora.



## Yeasting step - by step

### Traditional yeasting

### Secure yeasting



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