



Saccharomyces cerevisiae



Selected in collaboration with INRA
SCIENCE & IMPACT

More acidity, more balance!



Innovation 2016

Recognized and Awarded by international expert winemakers at Vinitech and Interuitis 2016



Why should I use IONYS WF?

IONYS WF is the first wine yeast that has been selected within the *Saccharomyces cerevisiae* species for its capacity to significantly and naturally acidify must during fermentation. Wines obtained from high maturity grapes and fermented with this yeast are well-balanced and more fresher.

An innovative selection made in collaboration with INRA

IONYS WF is the result of an innovative wine yeast selection with specific properties to have a lower sugar yield conversion into alcohol. The selection was done in collaboration with INRA (Institut National de la Recherche Agronomique) Montpellier, France.

DEQUIN Sylvie, TILLOY Valentin, ORTIZ-JULIEN Anne, NOBLE Jessica : Method for obtaining low ethanol-producing yeast strains, yeast strains obtained there form and their use.



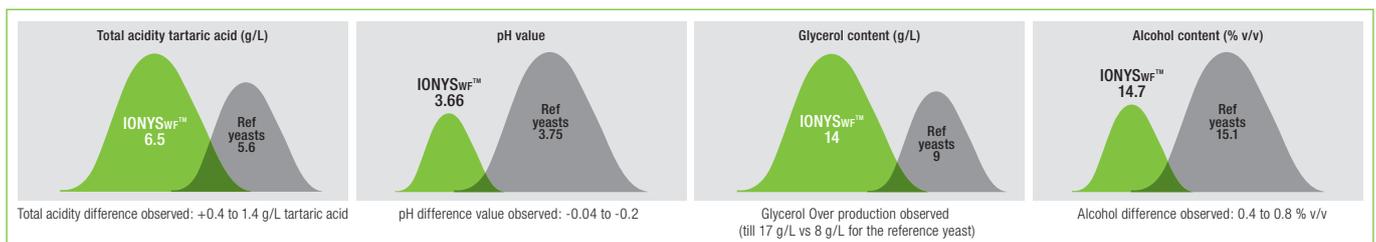
Protection of this yeast product by international patent pending W02015/114115 – all reproduction or propagation is strictly prohibited.

Grape & wine style

Style: Particularly recommended for **red wines** from hot climate regions (with high pH > 3.5 and potential alcohol >13.5 %).

Specific properties regarding acidity and pH

Those values represent the **average difference between results obtained from 30 wineries trials with IONYS WF against other wine yeasts** under the same conditions (red wine fermentation).



LALLEMAND OENOLOGY

🍷 General microbiological and oenological properties

- **High acidification power: Total acidity difference: +0.4 to 1.4 g/L tartaric acid / pH decrease: 0.04 to 0.2**
- **High glycerol production (up to 15 g/L)**
- **Low alcohol producer (0.4 - 0,8% v/v in winery conditions)**
- **Very low volatile acidity production**
- Very low SO₂ production
- Ethanol tolerance: 15.5 % alcohol
- Nitrogen requirements: Very high (appropriate nutrition is required)
- Long but steady stationary phase
- **Optimum range of T°: 25 to 28 °C**

🍷 Instruction of use

Highly recommended to inoculate  as soon as rehydration is done to ensure a good implementation. At reception, SO₂ level should be ≤ 4 g/hL.

In high maturity conditions (high potential alcohol) in order to protect yeast against osmotic choc, the usage of GO-FERM PROTECT™ or GO-FERM PROTECT EVOLUTION™ (30 g/hL) is highly recommended during the yeast rehydration phase.

1°/ Suspend 30 g/hL of GO-FERM PROTECT™ or GO-FERM PROTECT EVOLUTION™ in 20 times its weight of clean 43°C water.

Important: If GO-FERM PROTECT™ or GO-FERM PROTECT EVOLUTION™ is not used, water temperature should be 35- 40°C to avoid damaging the yeast.

2°/ Once the temperature of the GO-FERM PROTECT™ or GO-FERM PROTECT EVOLUTION™ solution has dropped to 40°C, add 25 g/hL of . Stir gently 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 over 10°C (if any doubt, please contact your supplier or Lallemand).

4°/ The total rehydration duration should never exceed 45 minutes.

5°/ It is essential to rehydrate the yeast in a clean container.

6°/ The rehydration in must is not advisable

🍷 Nutrition is a key point when using

A well-balanced nutrition is of primary importance for wine yeast during fermentation (Fermaid O™ is the latest nutrient developed by our winemaking nutrient research team).

1. First addition of Fermaid O™ at beginning of fermentation.
2. Second addition of Fermaid O™ around 1/3 sugar depletion (the end of exponential growth and the beginning of the stationary phase)

Note: in condition of nitrogen deficiency, yeast assimilable nitrogen may be insufficient to avoid fermentation issues (For more information, please contact your Lallemand representative).



Packaging and storage conditions

- Available in 500 g
- To be stored at 4°C
- Use once opened

The information herein is true and accurate to the best of our knowledge however this data sheet is not to be considered as a guarantee expressed or implied or as a condition of sale of this product.

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