

Lalvin Sensy™ is a new generation of wine yeast that gives the freedom to express the sensory potential of varietal white wine.



For more than 25 years, Lallemand has been selecting the best wine-making yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemand to develop a new production process for these natural yeasts (100% natural and non-GMO). Since 2006, the YSEO® process has optimized the reliability of alcoholic fermentation and reduced the risks of fermentation off-flavours.

Applications

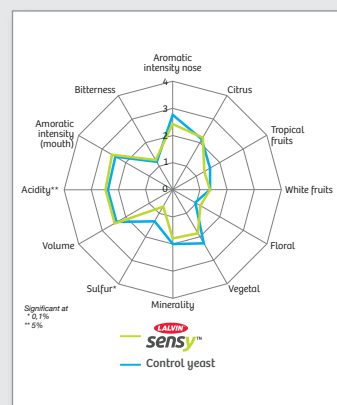
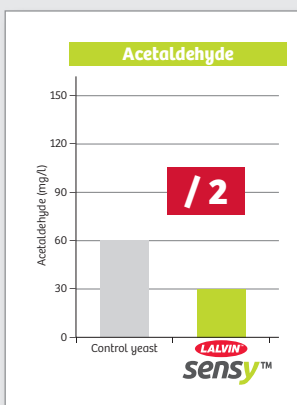
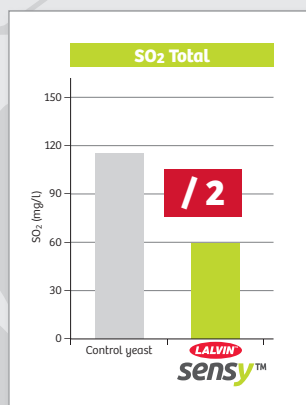
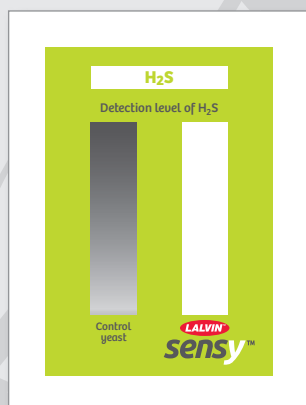
- The innovative method used to select Lalvin Sensy™ involves **natural crossing of indigenous wine yeast** and helps to identify and select wine yeast producing **very low level of sulfur compounds**.
- Lalvin Sensy™ has been characterized and selected for its very **low capacity to produce H₂S**, SO₂, and Acetaldehyde, with the **security to complete alcoholic fermentation** especially when varietal aroma is sought after.
- **H₂S** confers negative aroma attributes to wine. It could be considered as a real issue especially for varietal white wine, as it generates unacceptable quality losses and mask aroma flavor. Lalvin Sensy™ will produce no or very little H₂S and is a great advantage to express varietal aroma from **white quality grape**.
- The low acetaldehyde productions of Lalvin Sensy™ will be a good asset to stabilize most of wines with moderate SO₂.
- Lalvin Sensy™ combines also all assets of a yeast need to conduct fermentation in white winemaking conditions.

Technical characteristics

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Active with competitive Killer factor
- Very good implantation
- Very short lag phase
- Complete to regular fermentation rate
- Alcohol resistance: up to 14.5%
- Temperature tolerance: 12 to 18 °C
- Low requirement in assimilable nitrogen
- Low H₂S whatever fermentation environmental conditions
- Very low SO₂ production
- Low volatile acidity production (< 0.35 g/L)
- Low acetaldehyde production
- Respects and contributes to enhance varietal aroma
- Very good mouthfeel

Sensory profile

Lalvin Sensy™ produces a moderate level of fermentative aroma and very low level of H₂S, respecting the varietal aromas of the grape varietal. Lalvin Sensy™ gives more open wines whereas wine fermented with other yeast shows reductive notes. Lalvin Sensy™ has the capacity to enhance mouthfeel structure.



Instructions for use

- For white winemaking conditions: 20 to 40 g/hL
 - 1°) Rehydrate in 10 times its weight of water (temperature between 35 and 40°C).
 - 2°) Dissolve carefully by gentle stirring and wait for 20 minutes.
 - 3°) Total rehydration duration should never exceed 45 minutes.
 - 4°) It is essential to rehydrate the yeast in a clean container.
 - 5°) The rehydration in must is not advisable

Packaging and storage conditions

- Available in 500 g pack.
- To be used once opened.



Distributor: