



# LAKTIA™

## Give back freshness to your wines

LEVEL<sup>2</sup>  
SOLUTIONS

Laktia™ is a natural alternative for acidification. Laktia™ is a pure culture of *Lachancea thermotolerans*, selected by Lallemand Oenology for its unique properties to produce high level of lactic acid during fermentation. Used in sequential inoculation with most selected *Saccharomyces cerevisiae* yeast for red winemaking, Laktia™, by producing significant level of lactic acid, is a natural tool to enhance roundness and more balanced red wine.

Natural Solutions that add value to the world of winemaking / [www.lallemandwine.com](http://www.lallemandwine.com)

**LALLEMAND**  
LALLEMAND OENOLOGY