

**Pure Fermentation**  
**LALVIN® W**

**Saccharomyces Cerevisiae**

**LALVIN W yeast from Eaton's Begerow Product Line is a specially selected dry active yeast (origin: LWG Veitshöchsheim, Dr. I. Benda) that is suitable for fermentation of white musts. Suitable grape varieties for fermentation with LALVIN W yeast include Silvaner, Burgundy varieties, Riesling, Müller-Thurgau, Gutedel and Bacchus.**

The specific advantages of LALVIN W yeast:

- Good start of fermentation, flavour preserving and controlled fermentation
- Pronounced 'killer characteristics' compared with native wine yeasts
- High final degree of fermentation
- Killer characteristics = dominance vis-à-vis wild yeasts

**Application**

As a rule, the musts should be inoculated with LALVIN W yeast as early as possible. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria. The following dosages will reliably prevent fermentation problems.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal	difficult fermentation conditions
White wine	1.6 – 2.5 (20 – 30)	2.5 – 4.2 (30 – 50)

The quantities stated are guide values. They should be adapted to the individual requirements depending on the health of the grapes, the temperature and the container size, etc. Ensure that large containers are adequately cooled.

LALVIN W yeast should be stirred into 10 times the quantity of a must/water mixture at 98.6 – 104 °F (37 – 40 °C), left for approx. 10 minutes, stirred again and then added to the must.

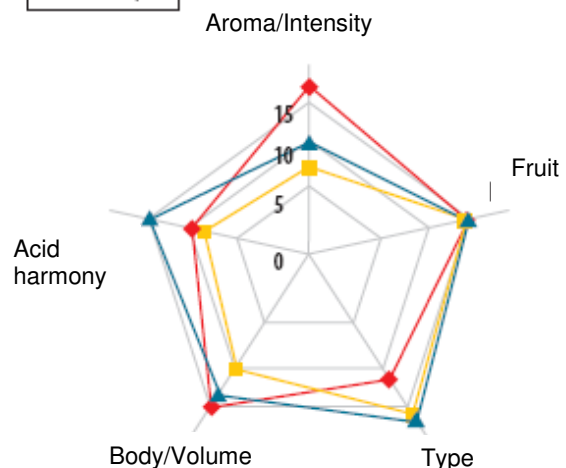
The optimum fermentation temperature is between 59 and 64.4 °F (15 – 18 °C), the minimum starting temperature is 55.4 °F (13 °C). The fermentation temperature should not exceed 77 °F (25 °C). Lower temperatures generally require higher dosage.

The addition of 0.005 lb SIHA® Vitamin B<sub>1</sub> yeast nutrient per 1,000 gal (600 mg per 1,000 l) creates even better multiplication, fermentation and metabolism conditions. To support difficult musts we recommend adding 2.5 – 3.3 lb/1,000 gal (30 – 40 g/hl) SIHA Fermentation Salt yeast nutrient.

**Product Characteristics**

LALVIN W yeast is a yeast that was selected specially for delicate white wine types through generation of secondary fermentation flavours. In top-quality musts delicate fruit aromas are formed with slightly vegetative components.

2009 Pinot Blanc Spätlese, Veitshöchsheim



LALVIN W yeast is characterised by a favourable fermentation process with a high final degree of fermentation. Wild yeasts are suppressed due to the killer characteristics of LALVIN W yeast. LALVIN W yeast generates few undesired fermentation by-products such as SO<sub>2</sub>, H<sub>2</sub>S, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acid, or ester.

LALVIN W yeast can produce up to 14% alcohol by volume. The practical alcohol yield is approximately 47% of the sugar content. For each lb (kg) of sugar fermented, approx. 247 kJ (546 kJ)/59 kcal (130 kcal) of heat is released.

