Wine yeast
selected from nature

LEVEL2 SALVA™

Suhomyces pyralidae

Specific bioprotection against *Brettanomyces bruxellensis*

DESCRIPTION

LEVEL2 SALVA™ is a non-fermentative wine yeast selected from nature with the South African Grape and Wine Research Institute (Stellenbosch University) for its specific bioprotection properties against *Brettanomyces* spp.

This original strain of *Suhomyces pyralidae* produces the "*Brettanomyces* Inhibition Factor" (Spkt1), which creates disruptions in *Brettanomyces* spp. cell walls.

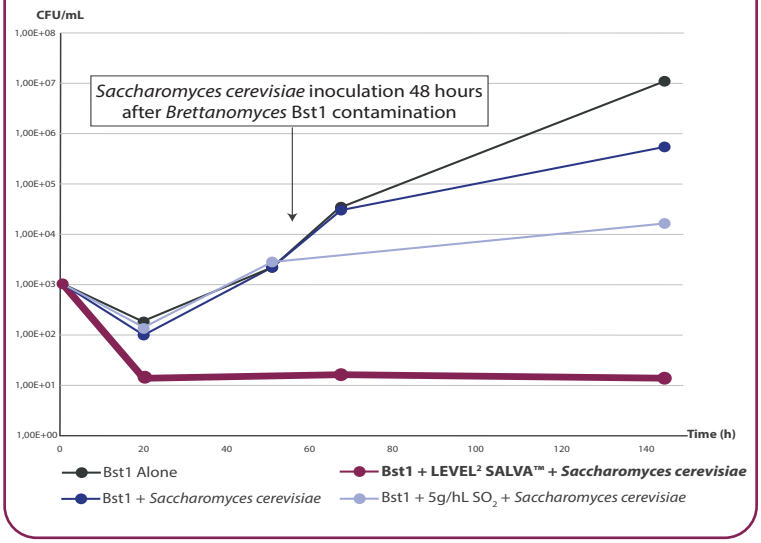
BENEFITS & RESULTS

Applied in prefermentative stages of the winemaking process (on grapes or musts, from harvest to tank filling), LEVEL2 SALVA™ is an innovative bioprotection solution highly effective for controlling *Brettanomyces* spp. populations because of its production of a specific "*Brettanomyces* Inhibition Factor".

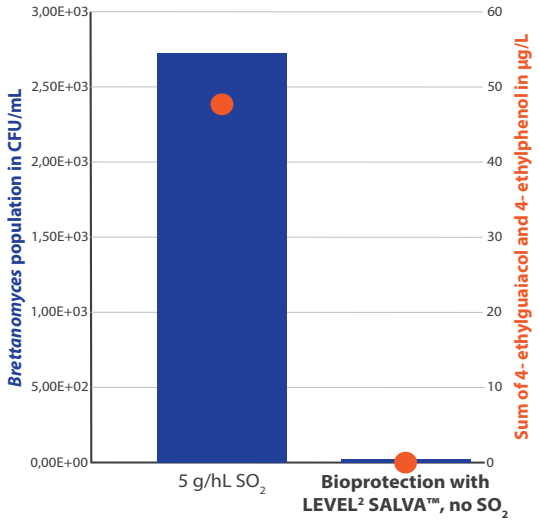
Additionally, LEVEL2 SALVA™ enables a diminution in SO_2 usage without compromising wine stability and quality, offering a natural alternative for managing early *Brettanomyces* contamination.

The wines obtained with LEVEL2 SALVA™ bioprotection show lower negative volatile phenols concentrations, with a better expression of the grapes potential and typicity.

***Brettanomyces* population evolution in the early stages of winemaking. *Brettanomyces* strain "Bst1" sensitive to SO_2 (lab trial).**



Winery trial Cabernet sauvignon (Bordeaux, France), analysis at the end of the malolactic fermentation



LEVEL2 RANGE

One of the objectives of our Lallemand Oenology R&D program is to explore the non-*Saccharomyces* biodiversity found in nature. Our R&D team continues to select interesting and original non-*Saccharomyces* yeast and offer them within our LEVEL2 range. These non-*Saccharomyces* LEVEL2 yeast provide winemakers with exciting new aromatic complexities and possibilities.

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LALLEMAND OENOLOGY

PROPERTIES*

- Pure culture of *Suhomyces pyralidae*.
- SO_2 tolerance: < 40 mg/L of total SO_2.
- Alcohol tolerance: very low (<3% vol.).
- Fermentative capacity: very weak to none.
- Implantation and growth capacities: high.
- Optimal temperature range: 8 to 26°C.
- No production of undesirable compounds (such as volatile acidity, SO_2, H_2S, etc.).
- As LEVEL² SALVA™ is a non-fermentative yeast, proper alcoholic fermentation management is recommended (such as inoculation of a selected *Saccharomyces cerevisiae* yeast and nutrition management).
- Produces a specific "*Brettanomyces* Inhibition Factor" highly efficient for *Brettanomyces* population control.

**subject to fermentation conditions*

INSTRUCTIONS FOR OENOLOGICAL USE

Minimum recommended dosage: 5 g for 100L of must or 100 kg of grapes.

- Add as early as possible, from harvested grapes to tank filling.
- Rehydrate LEVEL² SALVA™ in 10 times its weight of clean water (temperature between 20 °C/68 °F and 30 °C/86 °F).
- Stir gently to suspend.
- The preparation can be kept in water for 9 hours.
- Inoculate grapes or must.
- The difference in temperature between the grapes must and the rehydration culture suspension should not be higher than 10 °C (if necessary, acclimatize the temperature of the preparation by slowly adding must).
- Always rehydrate the yeast in a clean container.

PACKAGING AND STORAGE

- Store in a dry place at 4-11°C
- To be used once opened

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