

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.



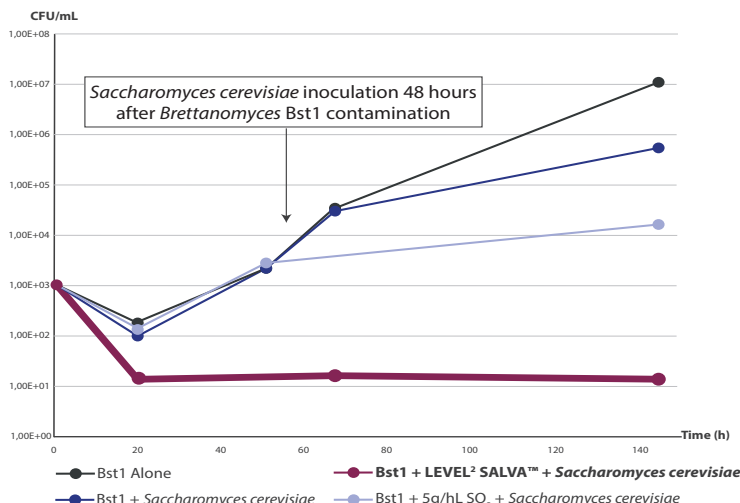
BENEFITS & RESULTS

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".

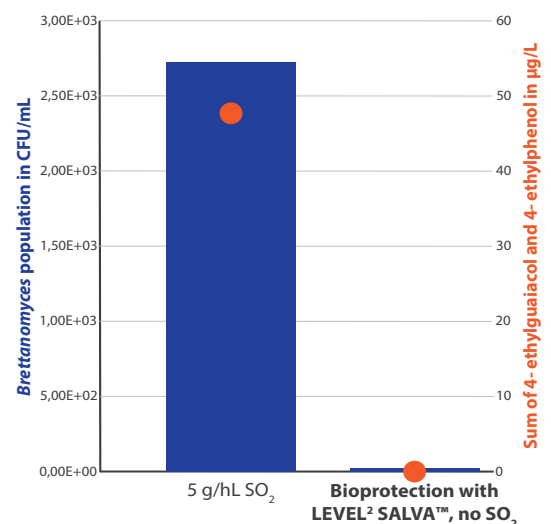
Additionally, LEVEL² SALVA™ enables a diminution in SO₂ usage without compromising wine stability and quality, offering a natural alternative for managing early *Brettanomyces* contamination.

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 SO₂ (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.



PROPERTIES*

- Pure culture of *Suhamyces pyralidae*.
- SO₂ tolerance: < 40 mg/L of total SO₂.
- 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, SO₂, H₂S, 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

- Available in 500 g
- Store in a dry place at 4-11°C
- To be used once opened

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2025.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



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Original by culture

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