

LALVIN[®]



LALVIN TANGO MALBEC[™]

Saccharomyces cerevisiae var. cerevisiae

High-end yeast for Malbec

Argentine vineyards



For over 25 years, Lallemand has been selecting the best oenological yeasts from nature. Increasingly demanding fermentation conditions have led Lallemand to develop a new production process for these natural (100% natural and GMO-free) strains. Since 2006, the Yseo[®] process has optimised the reliability of alcoholic fermentation, reducing the risk of organoleptic deviations.



Applications

LALVIN TANGO MALBEC[™] was isolated by the National Institute of Agricultural Technology (INTA) in the La Consulta area (Uco valley, Mendoza, Argentina) during a yeast selection project based on fermentations of the Malbec variety.

During the project, special attention was paid to the sensory analysis of wines produced using different selected yeasts of reference commonly used with this variety, and it was here that LALVIN TANGO MALBEC[™] shone by increasing quality while retaining the characteristic traits of wines from the region.

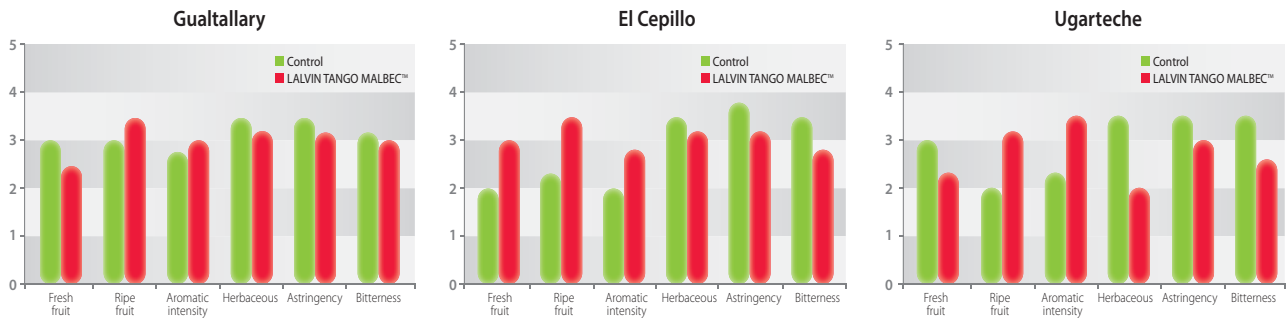
In studies carried out by INTA on fermentations using grapes sourced from various regions in Mendoza, and in experiments conducted in different wineries in the region, LALVIN TANGO MALBEC[™] stood out due to its good fermentative properties, helping to bring out the fruit profile characteristic of the variety, and its resulting impact on the perception of structure and balance in the mouth.

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Sensory profile

Sensory analysis conducted by a panel of expert tasters (INTA, Mendoza, 2017)
on wines resulting from the fermentations of grapes
from 3 regions of Mendoza (Gualtallary, El Cepillo and Ugarteche).



Technical characteristics

- ✓ *Saccharomyces cerevisiae* var *cerevisiae*
- ✓ Neutral with respect to the killer factor
- ✓ Tolerance to ethanol: 15.5%
- ✓ Short lag phase
- ✓ Regular fermentation speed
- ✓ Optimum fermentation temperature of 15 to 28°C
- ✓ Average nitrogen requirements
- ✓ Low SO₂ production
- ✓ Accentuation of varietal aromas, with an increase in ripe fruit notes
- ✓ Respects colour and polyphenolic structure

Packaging and storage

- Available in 500 g.
- Store in a cool, dry place.

Instructions for use

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35°C and 40°C).
2. Dissolve by gently stirring and wait for 20 minutes.
3. Add the must. The difference in temperature between the must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatise the temperature of the medium by slowly adding must).
4. The total rehydration time should not exceed 45 minutes.
5. It is crucial that a clean container is used to rehydrate the yeast.
6. Rehydration in must is not advisable.
7. In musts with high alcohol potential (> 13% v/v), the addition of a 20 g/hL dose of protector GO-FERM PROTECT™ during rehydration is recommended.

Distributed by:

Bibliographic references

- M. Combina, M. Daguerre, C. Catania, Selection of native yeast strain for Malbec fermentation: INTA 01, Proceedings of the VII Latin American Congress on Microbiology and Food Hygiene (LATINMIC), Santiago, Chile (2002) pp. 1–7.
- M. Combina, B. Zorrilla, S. Avagnina, C. Catania, Evaluation of oenological behaviour of native yeast strain INTA01 at industrial scale, Proceedings of the II Latin American Congress on Viticulture and Oenology, Santiago, Chile (2003) pp. 1–5.

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 2018.