



## Solutions for wine making

# L.A. BJL

**Saccharomyces cerevisiae strain P1.**

Strain selected for its aptitude to reveal red fruits aromas like blackcurrant and raspberry, and for its capacity to produce high levels of isoamylic acetate. Thanks to its characteristics, L.A. BJL improves the aromatic complexity of red and rosé wines. It also allows the production of an “aromatic reserve” for white wines.

### OENOLOGICAL INTEREST

- > Easy implanting and rapid fermentation.
- > Sensitive strain with the killer character: sow as a yeast starter.
- > Low volatile acidity production.
- > Low SO<sub>2</sub> and H<sub>2</sub>S production.
- > High isoamylic acetate production.
- > High revelation of red fruit aromas.

### QUANTITIES TO USE

- > 20 g/hl (it's recommended to sow as a yeast starter)

### INTRUCTIONS TO USE

- > Mix L.A BJL with the same quantity of sugar in 10 times its weight of water, between 35 and 40°C. Leave to rest for 15 minutes, and then stir a little bit. Then, pour the solution in 2 times the volume of the must to be inoculated in order to avoid any thermal shock affecting the yeasts.
- > We recommend sowing first between 2 and 5% of the volume of the must, to form a yeast starter.
- > Then, add 25g of Vitaferment and 30g of Bioactiv per Hectolitre of the yeast starter and homogenize.
- > Sow the total volume when the yeast starter reaches a density between 1040 and 1020.

### PACKAGING

- > 500 g sachet.

### PRESERVATION

- > To be kept in a cool and dry place. Do not keep the sachet after opening.

