

## Technical Data Sheet



# LALVIN 71B™

Fruity and "Nouveau" styles

Lalvin 71B™ has been isolated and selected by INRA Narbonne (France), for its ability to produce a high level of esters (isoamyl ester), allowing it to reinforce the aromatic profile of wines fermented from neutral varieties. Lalvin 71B™ has the capacity to absorb polyphenolic compounds on its cellular wall which limits tannin structure of young and fresh red wine. Grape must inoculated with Lalvin 71B™ will easily go through malolactic fermentation, as 20-40% of malic acid can be metabolized by this yeast strain during primary fermentation. Lalvin 71B™ is the perfect choice to create young, fresh and fruity red, rosé and white wines that are easy to drink. It is also a good choice for late harvest wines.



## MICROBIOLOGICAL PROPERTIES

*Saccharomyces cerevisiae* var. *cerevisiae*

Typical analysis (in compliance with OIV codex):

- Viable yeast** > 10<sup>10</sup> CFU/g
- Dry matter** > 92 %

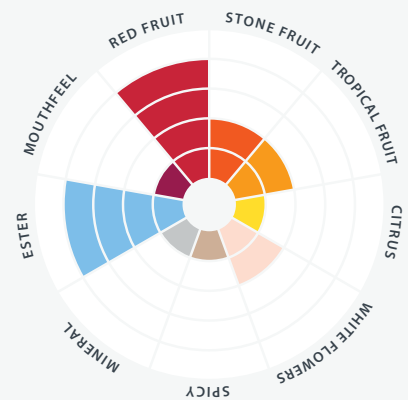


## OENOLOGICAL PROPERTIES

- Short lag phase and moderately vigorous fermentation
- Low relative nitrogen demand (under controlled laboratory conditions)
- Low H<sub>2</sub>S production
- Alcohol tolerance 14% v/v (depending on fermentation conditions)
- Low SO<sub>2</sub> production
- High relative glycerol production
- Fermentation temperature: 15 - 30 °C (59 - 86 °F)
- Competitive killer factor: no, Lalvin 71B™ is a sensitive strain
- Malolactic-bacteria compatibility: very high
- Malic acid consumption: high
- Medium foam producer



## FLAVOR & AROMA



## QUICK FACTS

### GRAPE VARIETY PAIRING

Cabernet Franc, Gewürztraminer, Grenache, Pinot Gris, Riesling, Viognier, Zinfandel and Gamay.

### WINE STYLES

Red, rosé and white young, fresh and fruity wine with smooth tannin structure as well as fruit ciders.

### AROMA

Tropical fruit, strawberry and banana flavor

### ALCOHOL TOLERANCE

Up to 14%

### FERMENTATION RANGE

15 - 30 °C (59 - 86 °F)

### INOCULATION RATE

0.2 - 0.4g/L



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## USAGE

**DOSAGE RATE:** 0.2 - 0.4g/L

1. Rehydrate the yeast in 50ml of water, at a temperature between 35 - 37°C (95 - 99°F).
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, acclimatize 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 recommended.



## PACKAGING AND STORAGE

Available in 5g nitrogen flushed sachets to maintain optimal yeast viability.

It is recommended to store Lalvin 71B™ yeast in dry conditions, between 4 and 15°C, for optimal viability and product performance. It is however not detrimental for the product to remain at room temperature for short periods of time, such as during transport.

The yeast will rapidly lose activity after exposure to air.

### CONTACT US

If you have questions, do not hesitate to contact us at [brewing@lallemand.com](mailto:brewing@lallemand.com). We have a team of technical representatives happy to help and guide you in your fermentation journey.

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