

Pure Fermentation

LALVIN CY 3079

1 B 2.2.38 · ISc
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(saccharomyces cerevisiae)

LALVIN CY 3079 is a specially selected dry active yeast that is characterized by the formation of flavors that are typical for Burgundy varieties. LALVIN CY 3079 is therefore particularly recommended for white Burgundy varieties. Wines fermented with this yeast have a balanced fruit and variety typicity.

The specific advantages of LALVIN CY 3079:

- ▶ Recommended for barrique fermentation
- ▶ Very good alcohol tolerance
- ▶ Positive influence on MF
- ▶ Very low formation of undesirable fermentation by-products

Application

As a basic rule, musts should be inoculated with LALVIN CY 3079 as early as possible. Longer maceration time favour uncontrolled multiplication of wild yeasts and undesirable bacteria. Fermentation problems are reliably prevented with the following dosage:

Application	Quantity (g/hl)	
	normal	difficult fermentation conditions
White wine must	20 – 30	40

The quantities stated are guide values. They should be adapted to the individual requirements depending on the health of the grapes, the temperature, and the batch size etc. For large batches, adequate cooling must be ensured.

LALVIN CY 3079 is best stirred into a 10:1 must/water mixture at approx. 35 °C, stirred again after approximately 15 minutes and added to the must.

The optimum fermentation temperature is between 16 – 20 °C, the minimum starting temperature is 14 °C. The fermentation temperature should not exceed 28 °C. Lower temperatures generally require higher dosage.

Addition of 600 mg SIHA Vitamin B1 (2 tablets) to 1000 l of wine creates even better multiplication, fermentation and metabolism conditions. For final fermentation of stucked wines, we recommend adding an additional dose of 30 – 40 g/hl of SIHA PROFERM® Plus.

Under these conditions it is beneficial to accustom the yeast to the fermentation conditions. This is best achieved by adding the quantity of yeast required for the total quantity of wine to approximately 10 % of the total product to be fermented and fermenting until approximately half the sugar present is used up. This mixture is then added to the remaining 90 % of the wine for final fermentation. Yeasts adapted in this way usually start fermenting more quickly and have a lower tendency to die off than if they are added directly to the total quantity.

Product Characteristics

LALVIN CY 3079 ferments consistently, yet not too fast, and is very suitable for "sur lie" ageing. This results in creamy wines with aromatic fruit nuances.

LALVIN CY 3079 shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. LALVIN CY 3079 generates no undesirable fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvate, α-ketoglutaric acid, volatile acid or ester.

LALVIN CY 3079 can produce up to 15 percent alcohol by volume. The practical alcohol yield is approximately 47 % of the sugar to be fermented. For each kg of sugar fermented, approx. 546 kJ (130 kcal) of heat is released.

Safety

No safety information has to be provided for LALVIN CY 3079, since the product is used directly for food production. There are no known risks to humans or the environment during storage, handling and transport of the product.

Additional Notes: generally not harmful to water according to the German VwVwS regulations of 1999 (Administrative Regulation on the Classification of Substances Hazardous to Waters into Water Hazard Classes).

Storage

LALVIN CY 3079 is packed in air-tight multi-layer aluminum film in an inert gas atmosphere. The integrity of the vacuum pack is easy to monitor.

In undamaged packaging, LALVIN CY 3079 can be stored for three years at 4 – 10 °C. Short-term storage at 20 °C is acceptable. Once a package has been opened, it should be used up as soon as possible.

Delivery Information

LALVIN CY 3079 has the article number 93.313 and is supplied in the following packaging units:

500 g block pack with laminated aluminum film

20 x 500 g block pack with laminated aluminum film
(carton)

HS customs tariff: 2102 10 90

Cerified Quality

During the production process, LALVIN CY 3079 is continuously monitored to ensure consistently high quality.

These inspections cover technical function criteria as well as conformance with the relevant laws governing the production and sale of foodstuffs. Strict controls are carried out immediately before as well as during final packaging.

LALVIN CY 3079 conforms to the purity regulations of the International OIV Code for wine treatment products and to the regulations of the German Wine Ordinance. Please pay attention to the national laws.



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