

# Pure Fermentation

## LALVIN S6U

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### (saccharomyces uvarum)

**LALVIN S6U is a specially selected dry active yeast that is particularly suitable for the fermentation of must with low sum of extract. Due to its specific metabolism characteristics, LALVIN S6U on average generates 1 – 2 g/l more glycerin than most other dry active yeasts.**

The specific advantages of LALVIN S6U:

- ▶ More extract through increased glycerin formation
- ▶ Rapid start of fermentation, yet gentle and controlled fermentation
- ▶ Formation a fine bouquet that is typical for the variety
- ▶ Low formation of undesirable fermentation by-products

#### Application

As a basic rule, musts should be inoculated with LALVIN S6U 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 fermentation conditions	difficult fermentation conditions
White wine must	20 – 25	35 – 45

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 S6U 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 – 18 °C, the minimum starting temperature is 14 °C. The fermentation temperature should not exceed 25 °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 promoting fermentation, we recommend adding an additional dose of 30 – 40 g/hl of SIHA Fermentation Salt.

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 S6U is a yeast that was specially selected for grape varieties and vintages with low sum of extract. Since significantly more glycerin is generated (up to 49 % more compared with normal dry active yeasts), fermentation with LALVIN S6U can make the wine more full-bodied. Due to the increased glycerin formation, the alcohol yield is slightly reduced.

LALVIN S6U shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. LALVIN S6U generates no undesirable fermentation by-products such as SO<sub>2</sub>, H<sub>2</sub>S, acetaldehyde, pyruvate, α-ketoglutaric acid, volatile acid or ester.

LALVIN S6U can produce up to 14 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 S6U, 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

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LALVIN S6U 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 S6U 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

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LALVIN S6U has the article number 93.307 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

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During the production process, LALVIN S6U 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 S6U 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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