

Freshness
of the
wines

NEVEA™

Lachancea thermotolerans



1 DESCRIPTION

NEVEA™ yeast is a pure culture of *Lachancea thermotolerans*, isolated from a natural environment and selected for its unique and original fermentative characteristics. Beyond its fermentative capabilities and the aromatic complexity it brings to wines, it is also capable of producing high levels of lactic acid as soon as it is inoculated.

2 SCOPE OF APPLICATION

NEVEA™ is especially suited to the vinification of very fresh white and rosé wines.

NEVEA™ is positioned as a natural tool for blending and/or restoring acid balance in wines from regions with hot climates. Thanks to its complex metabolism, in sequential inoculation **NEVEA™**, contributes to the aromatic complexity of wines.

The use of **NEVEA™** can also induce a reduction in pH, enabling optimum efficiency of the SO₂ applied, greater colour stability and microbiological stability.

3 MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- Pure culture of *Lachancea thermotolerans*
- Latency phase: short
- Alcohol tolerance: < 10% vol.
- Optimum fermentation temperature: 14 to 20 °C
- Nitrogen requirements: high (see recommendations below)
- Volatile acidity production: medium
- High glycerol production
- Significant pH decrease
- Better efficiency of the SO₂ added
- Improved microbiological stability

4 DOSAGE AND INSTRUCTIONS FOR USE

White or rosé vinification: before inoculation, ensure that the level of **free SO₂** is strictly below 15 mg/L.

1ST INOCULATION: NEVEA™

- **Inoculation at 25 g/hL:** rehydrate the yeast in 10 times its weight of water at 20-30°C.
- After 15 minutes, mix very gently.
- To help the rehydrated yeast acclimatise to the low temperature of the must and avoid thermal shock, gently mix an equal amount of must with the rehydrated yeast suspension (this step may be repeated if the initial difference in temperature is significant).
- Total rehydration time should not exceed 45 minutes. →

2ND INOCULATION: *Saccharomyces cerevisiae*

- Perform a second inoculation with a selected oenological *Saccharomyces cerevisiae* yeast at **25 g/hL** using a yeast protector (VIVACTIV® PREMIER) during rehydration, according to the recommended standard protocol.
- Depending on the desired organoleptic profile, different contact times may be considered:
 - **24 to 48 hours later** for high production of lactic acid by **NEVEA™**.
 - **48 to 72 hours** for even higher production of lactic acid by **NEVEA™** for blending purposes.

Lactic acid production is also boosted if the must is at a high temperature at the time it is inoculated with **NEVEA™**.

Nutritional recommendations:

YAN value in must (mg/L)	< 150	> 150
YAN (Yeast Assimilable Nitrogen): Assimilable nitrogen	1. Add a suitable organic or complex nutrient* immediately after inoculation of <i>Saccharomyces cerevisiae</i>	
	2. Add a suitable organic or complex nutrient* at D = 1040 (first third of AF)	1. Add a complex nutrient* at D = 1040 (first third of AF)

* For dosages, refer to the guide to good nitrogen nutrition practices.

Organic nutrient type: VIVACTIV® AROME.

Organic or complex nutrient : VIVACTIV® PERFORMANCE.

For more information, please contact your consultant oenologist.

5 PACKAGING AND CONSERVATION



- Only available in 500g packs.
- Store for 36 months at 4-11°C in original unopened packaging.



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