

Pure fermentation

LALVIN V 1116

(*saccharomyces cerevisiae*)

LALVIN V 1116 is a specially selected universal dry active yeast that is used for the fermentation of difficult musts and stucked wines. It is suitable for both white and red grape varieties. Fruit wines can also be fermented well and fast.

The specific advantages of LALVIN V 1116:

- ▶ Low nutrient requirements
- ▶ Good cold fermentation characteristics
- ▶ Quickly displaces wild yeasts and bacteria thanks to "killer characteristics"
- ▶ Reliable and consistent fermentation performance, even with high sugar concentration
- ▶ Rapid start of fermentation and main fermentation
- ▶ Low formation of undesirable fermentation by-products

Application

As a basic rule, musts should be inoculated with LALVIN V 1116 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	difficult conditions
White wine	15 – 20	30 – 40
Red wine	10 – 20	25 – 35
if fermentation has stopped		30 – 50

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 V 1116 is best stirred into a 10:1 must/water mixture at 35 – 40 °C, stirred again after approximately 15 minutes and added to the must.

The optimum fermentation temperature is between 15 – 25 °C, the minimum starting temperature is 13 °C. The fermentation temperature should not exceed 30 °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 20 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

Through selection over several years we were able to minimize the nutrient requirements of the LALVIN V 1116 yeast during fermentation. This characteristic is particularly suitable for musts with low nutrient content. This yeast is also very suitable for producing fruit wines and musts with high sugar content. This very positive yeast quality is continuously reinforced and secured through further selection.

LALVIN V 1116 shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. LALVIN V 1116 generates no undesirable fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvate, α-ketoglutaric acid, volatile acid or ester.

LALVIN V 1116 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 V 1116, 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 V 1116 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 V 1116 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 V 1116 has the article number 93.300 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

Certified Quality

During the production process, LALVIN V 1116 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 V 1116 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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