

Technical Data Sheet



LALVIN QA23™

For complex Sauvignon Blanc

Lalvin QA23 was selected in Portugal by the University of Trás-os-Montes e Alto Douro (UTAD) in cooperation with *Viticultural Commission of Vinhos Verdes* region.

Lalvin QA23™ has a very high β -glucosidase activity, an enzyme which helps to cleave non-volatile aromatic compounds into their volatile state. Hence this yeast contributes to varietal / terroir fruit expression. Its use for Sauvignon Blanc is therefore highly recommended. Known for its reliability and robustness, Lalvin QA23™ tends to ferment well in clarified juice, low in nutrients.



MICROBIOLOGICAL PROPERTIES

Saccharomyces cerevisiae var *cerevisiae*

Typical analysis (in compliance with OIV codex):

Viable yeast > 10¹⁰ CFU/g

Dry matter > 92 %

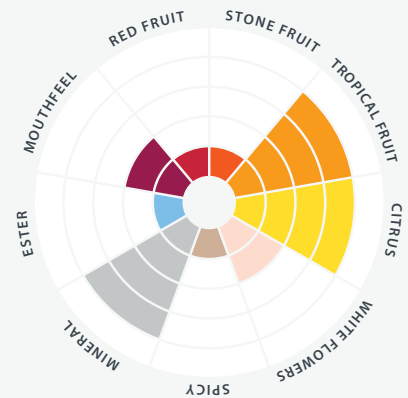


OENOLOGICAL PROPERTIES

- Average lag phase and vigorous fermentation
- Low relative nitrogen demand (under controlled laboratory conditions)
- Very low H₂S production
- Alcohol tolerance of 16% v/v (depending on fermentation conditions)
- Low SO₂ production
- Fermentation temperature: 14 - 28°C (57 - 82°F)
- Competitive killer factor: yes
- Malolactic-bacteria compatibility: very high
- Low foam producer



FLAVOR & AROMA



QUICK FACTS

GRAPE VARIETY PAIRING

Sauvignon Blanc, Chenin Blanc, Colombard, Gewürztraminer, Muscadelle, Pinot Gris, Riesling, Semillon, Viognier and Roussanne.

WINE STYLES

Varietal aromatic white wines. Useful for a wide range of applications, including mead and fruit cider fermentations.

AROMA

Fresh passion fruit / pineapple.

ALCOHOL TOLERANCE

Up to 16%

FERMENTATION RANGE

14 - 28°C (57 - 82°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 QA23™ 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. We have a team of technical representatives happy to help and guide you in your fermentation journey.

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