



TERROIR SELECTION : CHAMPAGNE

Lalvin EC-1118

THE ORIGINAL 'PRISE DE MOUSSE'

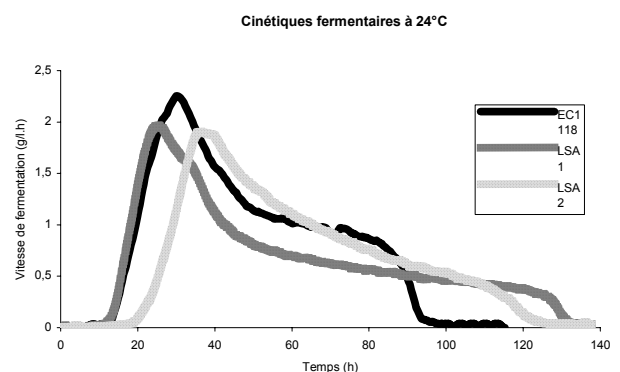
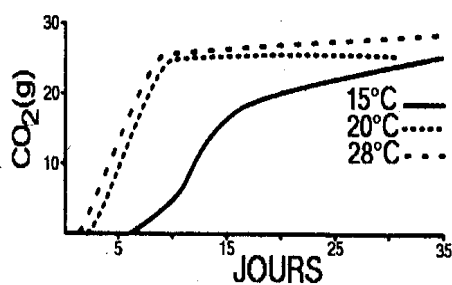
APPLICATIONS

The EC-1118 yeast has been isolated in Champagne and its use is validated by the Comité Interprofessionnel du Vin de Champagne (CIVC). Its strong competitive character, its ability to ferment at low temperature, good flocculation and excellent alcohol tolerance, make the EC-1118 an excellent strain to be used in a wide range of applications (such as sparkling wines, fruit wines and ciders).

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae bayanus*
- Competitive factor
- High alcohol tolerance up to 18%
- Short lag phase
- Fast fermentation rate in a wide pH range
- Wide range of temperatures for fermentation including low temperatures (Optimal between 15°C to 25°C)
- Low requirement in assimilable nitrogen
- Low O₂ requirement (especially at low T°)
- Low to average production of volatile acidity
- Average SO₂ production
- Low H₂S production
- Low foam formation

KINETICS AND FERMENTATION TEMPERATURE



Kinetics of fermentation at different temperatures

Comparison of kinetics of fermentation between 3 different yeasts



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DOSAGE

White, red and rosé winemaking:	25 to 40 g/hl
Secondary bottle fermentation	50g/hl
To restart stuck fermentation	40g/hl

Note: dosage range is based on the must sugar content and sanitary state of the grapes and winery.

HOW TO USE

Rehydrate EC-1118 in 5 times its weight of potable water at 40°C. Let stand for at least 20 minutes then gently stir occasionally to break up any clumps. Add to the must.

- THE TOTAL REHYDRATION DURATION SHOULD NEVER EXCEED 45 MINUTES
- AVOID COLD SHOCKING THE YEAST. THE TEMPERATURE DROP BETWEEN THE MUST TO BE INOCULATED AND THE REHYDRATION MEDIUM SHOULD NEVER BE >10°C (if any doubt, please contact your supplier or Lallemand)
- IT IS ESSENTIAL TO REHYDRATE THE YEAST IN A CLEAN CONTAINER.
- INITIAL REHYDRATION IN MUST IS NOT ADVISABLE.

Lallemand guarantees the quality of its products sold in their original packaging, used in conformity with the expiration date and the storage conditions.

The information is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

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