

Technical Data Sheet



LALVIN EC1118™

The Original *Prise de Mousse*

Lalvin EC1118™ has been selected in a famous sparkling wine region for its excellent properties in producing sparkling base wine as well as “in-bottle” secondary fermentation. It is very resistant to osmotic pressure. Lalvin EC1118™ is known for its robust and reliable fermentation kinetics. Its sensory contribution is considered neutral as it gives very little sensory contribution to the wine. It is used extensively in the world for the production of both white and red wines.



MICROBIOLOGICAL PROPERTIES

Saccharomyces cerevisiae var *cerevisiae* (Ex *bayanus*)

Typical analysis (in compliance with OIV codex):

Viable yeast > 10¹⁰ CFU/g

Dry matter > 92 %

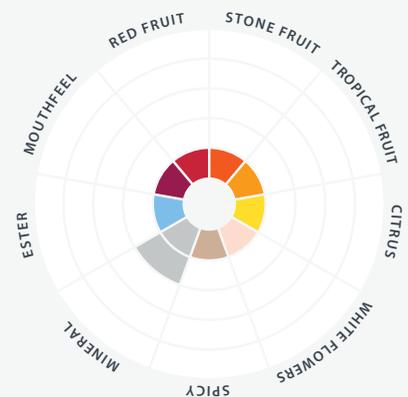


OENOLOGICAL PROPERTIES

- Short lag phase and vigorous fermentation
- Low relative nitrogen demand (under controlled laboratory conditions)
- Very low H₂S production
- Alcohol tolerance of up to 18% v/v (depending on fermentation conditions)
- Low SO₂ production
- Fermentation temperature: 10 - 30°C (50 - 86°F)
- Competitive killer factor: yes
- Low foam producer



FLAVOR & AROMA



QUICK FACTS

GRAPE VARIETY PAIRING

Suitable for all grape varieties, as sensory contribution is considered neutral

WINE STYLES

Sparkling wine base and *Prise de Mousse*. Useful for a wide range of applications, including wine and fruit cider fermentations.

AROMA

Neutral

ALCOHOL TOLERANCE

Up to 18%

FERMENTATION RANGE

10 - 30°C (50 - 86°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 EC-1118™ 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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