



CAUDALYS™

Give your white and rosé aromatic length
as well as crisp, saline and mineral notes

DESCRIPTION

CAUDALYS™ is a natural specific inactivated *Torulaspora delbrueckii* produced with the dedicated Lallemand SDC PROCESS™.

The combination of the original wine yeast strain from our collection and the optimised SDC PROCESS™ leads to the unicity of this product.

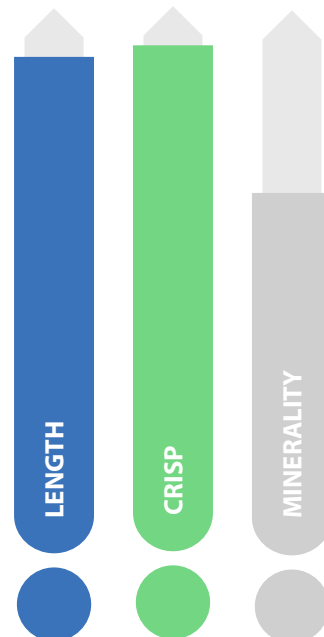
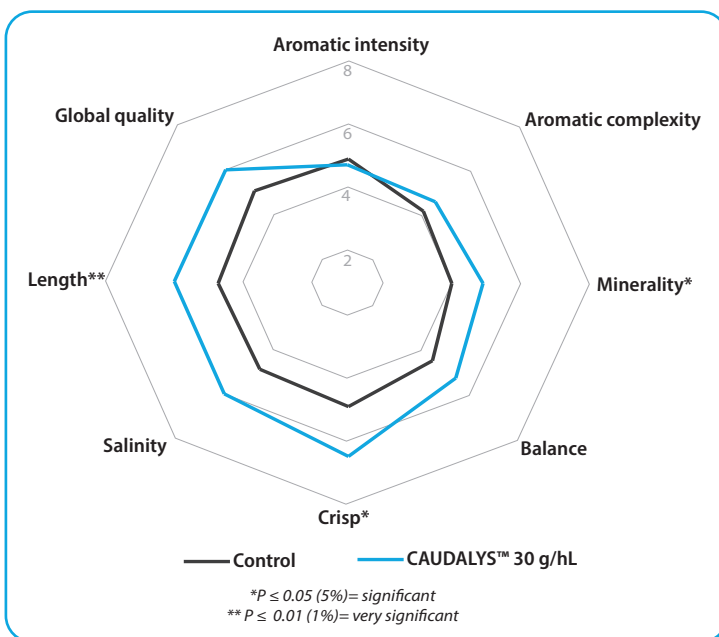


BENEFITS & RESULTS

With its specific composition, added in must or in wines, CAUDALYS™ has a unique sensory contribution. It enhances crisp, saline and mineral notes, with a better aromatic length in white and rosé wines.

CAUDALYS™ can be added to the must at the beginning of the alcoholic fermentation ; it also can be used on wine during ageing and at tirage in the sparkling wine process.

Chardonnay, France (Beaujolais)

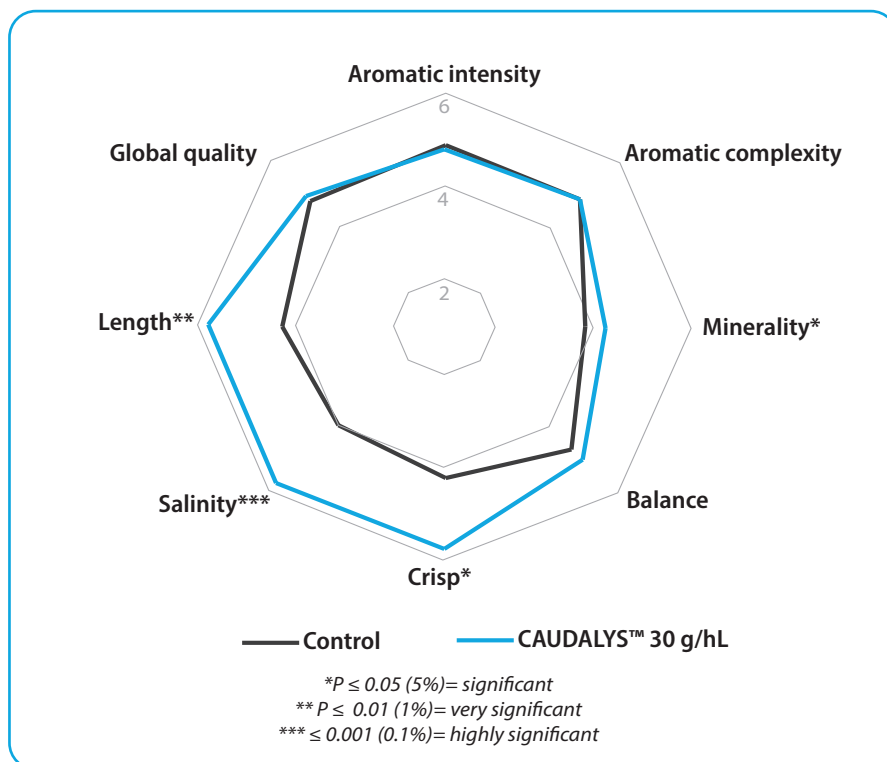
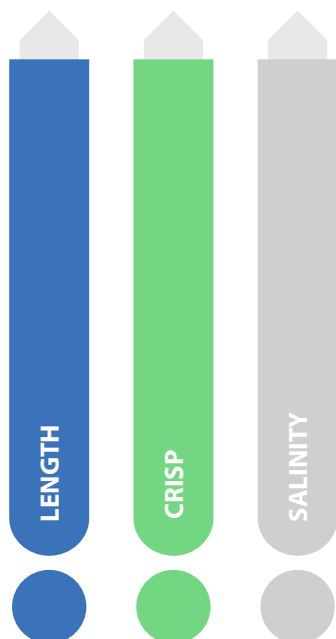


SDC™ Process
Specific Designed Culture

SDC™ (Specific Design Culture Process): Optimisation of the culture conditions in the upstream steps prior to inactivation/fractionation, taking into account each strain's specificities (in particular non-*Saccharomyces*), with the objective to maximise the quality of the biomass and its richness in targeted compounds.



Grenache rosé, France (Provence)



INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage:

- In must, at the beginning of the alcoholic fermentation: **from 10 to 30 g/hL (0.8 to 2.4 lb./1000 gallons)**
- In wine: **from 5 to 15 g/hL (0.4 to 1.2 lb./1000 gallons)**
- Tirage wine: **from 5 to 10 g/hL (0.4 to 1.2 lb./1000 gallons)**

Suspend in 10 times its weight of water or must/wine before addition.

PACKAGING AND STORAGE

- 1 kg sealed alu foil bags.
- Store in a cool dry place.
- To be used once opened.

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. June 2025.



WINE
YEASTS



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BACTERIA



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