

Lallemand
Agave Spirit Yeast
Profiles

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DistilaMax TQ, LS & AG



DistilaMax® LS

Spirit style: Agave spirit, Tequila, Mezcal, fruit brandies

Congener profile: Freshness, fresh fruit aromas-like

Fermentation: Fructophilic yeast; short lag phase and good temperature

tolerance

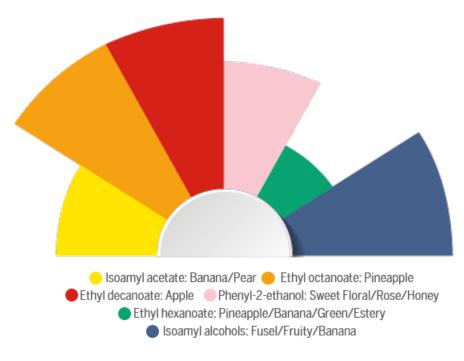
Characteristics:

Temperature °C	Ethanol	Higher alcohols	Esters
Fruit 20 – 33°C		***	
Agave 20 – 33°C		**	•••

Dosage:

0.25-0.4 grams per litre of wash or juice (250-400ppm)

Results on sugar-based feedstock







DistilaMax® TQ

SUGAR BASED + AGAVE

Spirit style: Agave Spirit, Tequila, fruit brandies

Congener profile: Freshness, fruit and floral aromas

Fermentation: Fructophilic strain; short lag phase,

good temperature tolerance

Characteristics:

Те	mperature °C	Ethanol	Higher alcohols	Esters
Agave	20 – 33°C		***	
Fruit	20 – 33°C	***	**	•••

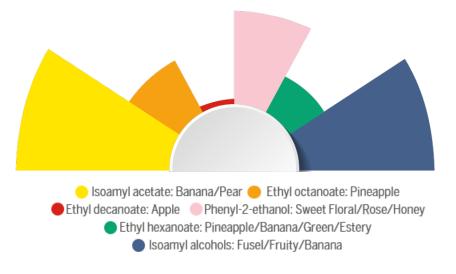
• b b b = highest • b b b c = lowest

Dosage:

0.15-0.3 grams per litre of wash or juice (150-300 ppm)



Results on sugar-based feedstock





DistilaMax®AG

Spirit style: Agave Spirit, Tequila

Congener profile: Excellent aromatic profile, on the nose, fruity, with herb character, floral, complex, with citrus notes. One the palate, the spirit is descirbed as rich and well-balanced.

Fermentation: Fructophilic, good tolerance to stress (36 °C - 38 °C)

Characteristics:

Temperature °C	Ethanol	Higher alcohols	Esters
Agave 36 – 38°C		***	

• b b b = highest • b b b c = lowest

Dosage:

0.3 grams per litre of wash or juice (150-300 ppm)



