Interest of non-Saccharomyces yeasts on varietal aromas formation: 
*Metschnikowia pulcherrima* MP 346 (LAMAP L1781) and its use in sequential inoculation for white winemaking.

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Poster Abstract

Recently, several studies investigated the various microorganism naturally present on grapes. These non-Saccharomyces yeasts such as *Torulaspora*, *Candida*, *Metschnikowia*, and *Hanseniaspora* constitute a major group implanted at the beginning of fermentation. Many investigations demonstrate that some non-Saccharomyces yeasts can have a major impact on the development of several sensory descriptors in the wine such as some *Torulaspora delbrueckii* and its contribution to the aromatic intensity and complexity of the wine.

This study presents the characteristics of a *Metschnikowia pulcherrima* yeast MP 346, selected in Chile by the Universidad de Santiago de Chile, for its \(\alpha\)-L-arabinofuranosiadase enzyme and its impact on the varietal aromas formation such as terpenes and volatiles thiols.

The active dry yeast form of this *Metschnikowia pulcherrima* yeast MP346 was produced at lab, pilot and more recently commercial scale in order to validate the interest of using this yeast for Muscat and Sauvignon blanc winemaking. A protocol of sequential inoculation with a specific *Saccharomyces cerevisiae* chosen for its compatibility with MP346 was developed in order to optimize the alcoholic fermentation. A summary of trials using this protocol will also be presented.