

LALVIN® DV10®

ORIGIN AND APPLICATION

A clean and neutral yeast for primary or secondary fermentation. Able to perform under stressful environmental conditions. An elegant workhorse for the production of white, rosé and red wines.

Also used for fruit wine and cider production.


Lalvin DV10® was selected in Epernay, France. The DV10 yeast was validated and recommended by the microbiology laboratory at the Pôle Technique et Environnement of CIVC in Epernay.

Lalvin DV10® has strong fermentation kinetics over a wide temperature range and nitrogen levels. It is well known to ferment under stressful conditions of low pH (2.8-2.9). The best option to choose under high total SO₂ conditions. This yeast is neutral, robust and reliable. It is considered a clean fermenter that respects varietal characters and avoids the bitter contribution of other workhorse yeasts.

Recommended for production of base sparkling wine, general wine production and secondary fermentation.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white, rose and red wine production.  Highly recommended for secondary fermentation.
- *Saccharomyces cerevisiae* var. *bayanus*
- Desirable fermentation temperature: 10-35°C (50-95°F). Secondary fermentation at 10-14°C (50-57°F) are successful.
- Short lag phase and high fermentation vigour.
- Low relative nitrogen demand (under controlled laboratory conditions)
- Low production of H₂S under low YAN conditions.
- Alcohol tolerance 18% v/v *subject to fermentation conditions.
- High relative potential for SO₂ production.
- Competitive factor active.
- Low foam producer.

FURTHER READING (Please request this booklet from your Lallemand representative).

Lallemand FOCUS paper: Yeast options for fruit wine and cider making.

INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL (2lb/1000gal) of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL (2.4lb/1000gal) of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L (264gal) ferment.

- 1) Add 300g (10.6oz) of Go-Ferm Protect Evolution™ to 6L (1.5gal) of 40-43°C (104-110°F) clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C (95-104°F), sprinkle 250g (8.8oz) of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C (9-18°F) of the juice/must temperature.
- 5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C (18°F).
- It is recommended that juice / must be inoculated no lower than 18°C (64°F).
- It is recommended to use complex nutrition source such as **Fermaid®**.

PACKAGING AND STORAGE

All Active Dried Yeast should be stored dry, best practice between 4-12°C (39-54°F) and the vacuum packaging should remain intact.

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