

# LALVIN<sup>®</sup> ICV OKAY<sup>®</sup>

## ORIGIN AND APPLICATION

**For young fresh and aromatic rose, white and red wines. Lalvin ICV OKAY<sup>®</sup> offers fermentation security whilst producing very low levels of acetaldehyde, H<sub>2</sub>S and SO<sub>2</sub>.**

The development of **Lalvin ICV OKAY<sup>®</sup>** was associated with a PhD related to the identification of a new mechanism responsible for the control of SO<sub>2</sub> and H<sub>2</sub>S production by wine yeast. A genetic study identified the molecular basis of these properties. Using marker-assisted selection techniques, Lallemand and ICV have selected, with the collaboration of INRA and Sup' Agro Montpellier, **Lalvin ICV OKAY<sup>®</sup>**.

**Lalvin ICV OKAY<sup>®</sup>** exhibits a special ability to produce very low levels of H<sub>2</sub>S and SO<sub>2</sub>. Moreover, the low acetaldehyde production of **Lalvin ICV OKAY<sup>®</sup>** will be a good asset to stabilize most wines with moderate SO<sub>2</sub> levels. This yeast also offers fermentation security, completing fermentation in a large range of fermentation conditions. Tends to contribute good fruit intensity.



## MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for white, rose and red wine production. 
- *Saccharomyces cerevisiae*
- Alcohol tolerance to 16% v/v \*subject to fermentation conditions.
- Temperature tolerance 12°-30°C (54-86°F)
- Low relative nitrogen demand.
- Short lag phase with steady fermentation kinetics.
- Very low potential for SO<sub>2</sub> production.
- Very low acetaldehyde production.
- Very low H<sub>2</sub>S production.
- Competitive factor active.
- Very malolactic-bacteria compatible
- Low foam producer.

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

Lallemand Winemaking Update – Number 1 2008: 'The YSEO® Process'

Evaluation of the YSEO® Process to prepare dried winemaking yeast – Summary of a study done by Washington State University and Lallemand.

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  $5 \times 10^6$  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.

The selection of these yeasts was largely made possible through a collaborative study between the ICV Group, Lallemand Oenology, SupAgro and INRA Montpellier. This study, using the QTL technique (Quantitative Trait Locus), was used during the thesis: Identification of the molecular basis of technological properties of wine yeast (Jessica Noble, Advisor: Bruno Blondin, 2011). This work resulted in a patent application filed by INRA and Montpellier SupAgro: «Method of control on the production of sulfites, hydrogen sulfur and acetaldehyde by yeast (Variants MET<sub>2</sub> / SKP<sub>2</sub>)» «This approach has enabled the development of an innovative selection technique for yeast which produces low levels of SO<sub>2</sub>, H<sub>2</sub>S and acetaldehyde.»

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