LALVIN ICV OPALE 2.0™

Saccharomyces Var. cerevisiae

Selected active dry wine yeast

For Rosé and White wine with citrus and exotics notes.

Why should I use LALVIN ICV OPALE 2.0™?

Lalvin ICV Opale 2.0™ exhibits a special ability to produce very low level of H_2S and SO_2. Moreover, the final level of acetaldehyde fermented with Lalvin ICV Opale 2.0™ will be a good asset to stabilize most wines with moderate SO_2 level. Tend to contribute to exotic, tropical and citrus fruit intensity. Lalvin ICV Opale 2.0™ is a good alternative to other selected wine yeast to obtain more freshness in wine.

YSEO® PROCESS
Yeast Security Optimization

For more than 25 years, Lallemand has been selecting the best winemaking yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemand to develop a new production process for these natural yeasts (100% natural and non-GMO).

Since 2006, the YSEO® process has optimized the reliability of alcoholic fermentation and reduced the risks of fermentation off-flavours.

Where LALVIN ICV OPALE 2.0™ comes from?

The selection of Lalvin ICV Opale 2.0™ was largely made possible through a collaborative study between the ICV Group, Lallemand Œnology, SupAgro and INRA Montpellier. This study, using the QTL technique (Quantitative Trait Loci), 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 filing by INRA and Montpellier SupAgro: «*Method of control on the production of sulfites, hydrogen sulfur and acetaldehyde by yeast (Variants MET2/SKP2)*». This approach has enabled the development of an innovative selection technique for yeast which produces low levels of SO_2, H_2S and acetaldehyde.

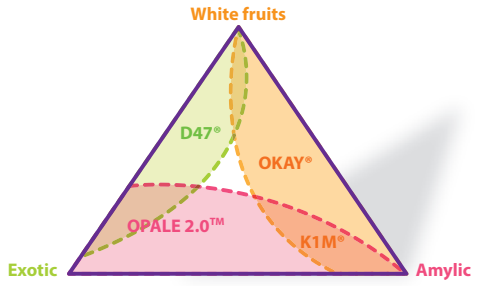
INRA SCIENCE & IMPACT

Montpellier SupAgro

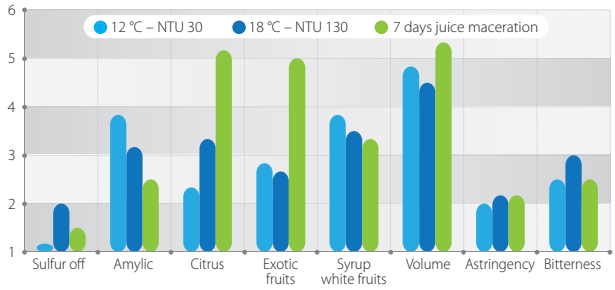
Wine styles

Mediterranean Rosé and white wines

Aromatic profile



Chardonnay direct press - Static cold clarification
13.4% vol. - pH 3.35, malic 2.6 g/L - FAN 245 mg/L



General microbiological and œnological properties

Technical caracteristics:

Saccharomyces Var. cerevisiae
Killer Factor Active.
Alcohol tolerance: >15 % v/v
Low Nitrogen demand
Temperature: 12 to 28 °C
Reliable to ferment in high must clarified
Pof Negative
Short lag phase and moderate fermentation vigor.
Very low potential for SO_2 production
Low foam producer.
Low acetaldehyde producer
Low VA producer

Instruction for use

Dosage Rate:

- 25 g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x 10^6 viable cells/ml).
- 30g/hL of GO-FERM™ product.
- Nitrogen source from the Fermaid range.

Procedure for 1000 L ferment.

1) Add 300 g of GO-FERM™ product to 3 L of 40-43 °C clean water. Stir until an homogenous suspension free of lumps is achieved.

2) When the temperature of this suspension is between 35-40 °C, sprinkle 250 g 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 of the juice/must temperature.

6) Inoculate into the must.

Packaging and storage

- Available in 500 g and 10 kg
- To be stored at cool and dry place
- Use once opened

Distributed by:

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