

# LALVIN ICV SunRose™

*Saccharomyces cerevisiae*

**Enhance freshness and red fruit character in your rosé wines**

## Description

- LALVIN ICV SunRose™** is a selected wine yeast isolated from nature and specifically recommended for rosé wines that are red fruit focused. **LALVIN ICV SunRose™** produces elegant and complex wines with a balanced, round mouthfeel while preserving freshness.

Selected in collaboration with the Institut Coopératif du Vin (ICV) **LALVIN ICV SunRose™** is especially suitable for Mediterranean grape varieties.

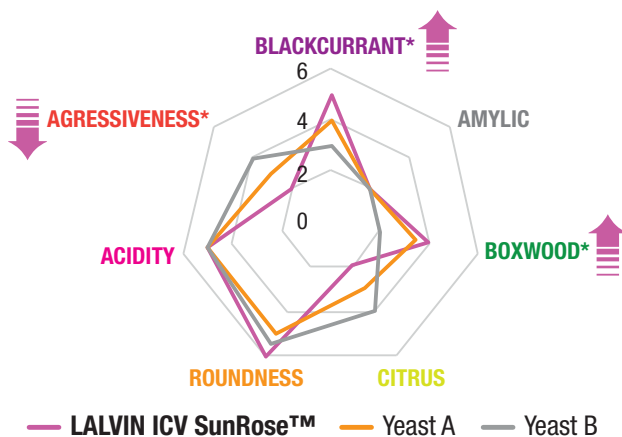
## Benefits

- LALVIN ICV SunRose™** favours development of fresh, fruity aromas and it is suitable for different processes such as skin contact or saignée, while retaining the freshness that rosé lovers are looking for.

It develops volume and roundness on the palate thus offering highly sought-after balance that is valued in modern rosés.

With excellent implantation rates, low volatile acidity production even in grapes with high initial sugar content grapes and robust character, **LALVIN ICV SunRose™** is perfectly suitable for the fermentation of ripe grapes.

Comparative trial on a Syrah rosé wine



Sensorial analysis made by an expert panel of 10 judges

\* Significance level = 10%

**raspberry**
  
**blackcurrant**
  
  
**roundness**
  
**freshness**
  
**red fruits**
  
**complexity**
  
  
**boxwood**
  
**citrus**

## Properties

- *Saccharomyces cerevisiae*
- Competitive factor: positive K2
- Recommended fermentation temperature: 14 - 20°C (57-68 °F)
- Steady & moderate fermentation rate
- Medium nitrogen demand
- Low potential for SO<sub>2</sub> production and acetaldehyde
- Alcohol tolerance 16% v/v

## Instructions for use

- **Dosage rate:** 20 to 40 g/hL
  1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 and 40°C) (95-104°F)
  2. Dissolve by gently stirring and wait for 20 minutes.
  3. Add the must. The difference in temperature between the must to be inoculated and the rehydration medium should not be more than 10°C (18°F). Acclimatize the temperature of the medium by slowly adding must if needed.
  4. The total rehydration time should not exceed 45 minutes.
  5. It is crucial that a clean container is used to rehydrate the yeast.
  6. Rehydration in must is not advisable.
  7. In musts with high alcohol potential (> 13% v/v), the addition of 30 g/hL of GO-FERM PROTECT EVOLUTION™ during rehydration is recommended.

## Packaging and storage

- Available in 500 g and 10 kg
- Store in a cool dry place
- To be used once opened



**YSEO™**  
PROCESS  
Research in collaboration  
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to meet demanding fermentation conditions. While not all yeast benefit from this process, YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of organoleptic deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.

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