

LALVIN ICV BlackPearl™

Saccharomyces cerevisiae

For intense and long-lasting black fruit oriented
Super premium red wines

DESCRIPTION

LALVIN ICV BlackPearl™ was isolated in the South of France, between the Mediterranean Sea and the Pyrenees, in the South of France. It was selected in collaboration with ICV Group (Institut Coopératif du Vin) for its robust fermentative performances in high maturity grapes and its ability to express the original black fruit potential of high-quality red grapes.



BENEFITS & RESULTS

LALVIN ICV BlackPearl™ supports intense black fruit character like blackcurrant and blackberry while developing volume and mouthfeel, bringing a highly sought-after balance in Super Premium and Iconic red wines. Suitable for a wide range of red varieties (suggested varieties include Merlot, Syrah, Grenache, Cabernet Sauvignon), LALVIN ICV BlackPearl™ is also very well adapted to winemaking process involving microoxygenation.

Various winery trials have demonstrated that the wines obtained with LALVIN ICV BlackPearl™ stay stable over time in their sensory profiles, maintaining intensity, concentration and fruitiness. This longevity even after aging or tank storage is an important asset for wine.

Winery trial on Syrah, South of France
(TAV=14.4%v/v ; pH=3.7)



YSEO™
PROCESS
Research in collaboration
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to help overcome demanding fermentation conditions.

YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of sensory deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.

PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Competitive factor neutral
- Alcohol tolerance up to 15% (v/v)
- Good to excellent fermentative capacity even at high temperature
- Alcoholic fermentation temperature range: 18-28°C
- Medium to high relative nitrogen demand
- Low to very low relative potential for SO₂ production
- Medium to good compatibility with selected wine bacteria for MLF

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage rate: 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35°C and 40°C).
2. Dissolve by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
4. Inoculate into the must.

+ Notes:

The total rehydration time should not exceed 45 minutes.

It is crucial that a clean container is used to rehydrate the yeast.

Rehydration directly in must is generally not advisable.

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions the use of 30 g/hL of GO-FERM PROTECT EVOLUTION™ when rehydrating the yeast is recommended.

To ensure optimal yeast performance, please apply carefully an adapted yeast nutrition management.

PACKAGING AND STORAGE

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

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2022.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
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SPECIFIC
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CHITOSAN



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SOLUTIONS



LALLEMAND OENOLOGY

Original by culture