Applications

Origin
Lalvin DV10® was selected by the SOEC in the Champagne region and is approved by the CIVC in Epernay. Lalvin DV10® has strong fermentation kinetics over a wide temperature range and low nitrogen demands. Lalvin DV10® is famous for its ability to ferment under stressful conditions of low pH (2.8-2.9), high total SO₂ and low temperature and may be used for restarting stuck fermentations. Lalvin DV10® is considered a clean fermenter that respects varietal character and avoids bitter sensory contributions of other one-dimensional ‘workhorse’ strains such as Prise de Mousse.
• **Saccharomyces cerevisiae** var. **bayanus**
• Competitive factor K2
• Alcohol tolerance up to 18% (v/v)
• Short lag phase
• Fast fermentation rate
• Optimal fermentation temperature: 10 to 35°C
• Low requirement in assimilable nitrogen
• Low production of volatile acidity: 0.2g/L eqH$_2$SO$_4$ as an average
• SO$_2$ production: low to moderate
• Production of H$_2$S: low
• Low foam formation
• Moderate requirement in O$_2$ (necessary for the synthesis of survival factors)

### Temperature

<table>
<thead>
<tr>
<th>°C</th>
<th>pH</th>
<th>Free SO$_2$</th>
<th>Secondary fermentation (days)</th>
<th>Residual Sugars (g/L)</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>2.9</td>
<td>10</td>
<td>75</td>
<td>0</td>
</tr>
<tr>
<td>10</td>
<td>3.1</td>
<td>10</td>
<td>67</td>
<td>0.4</td>
</tr>
<tr>
<td>13</td>
<td>2.9</td>
<td>10</td>
<td>37</td>
<td>0.2</td>
</tr>
<tr>
<td>13</td>
<td>3.1</td>
<td>10</td>
<td>34</td>
<td>0</td>
</tr>
<tr>
<td>16</td>
<td>2.9</td>
<td>10</td>
<td>28</td>
<td>0.2</td>
</tr>
<tr>
<td>16</td>
<td>3.1</td>
<td>10</td>
<td>20</td>
<td>0</td>
</tr>
</tbody>
</table>

Secondary fermentation performance of DV10® in pH 3.3, 11% alcohol and 50 mg/L SO$_2$
(ref. C. Gerland, SOEC, Epéney 1994)

### DOSAGE

25 to 40 g/hL

### INSTRUCTIONS FOR USE

1°/ Rehydrate in 10 times its weight of water (temperature between 35 and 40°C).
2°/ Dissolve carefully by gentle stirring and wait for 20 minutes.
3°/ Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be over 10°C (if any doubt, please contact your supplier or Lallemand).
4°/ The total rehydration duration should never exceed 45 minutes.
5°/ It is essential to rehydrate the yeast in a clean container.
6°/ The rehydration in must is not advisable.

*The information herein is true and accurate to the best of our knowledge however this data sheet is not to be considered as a guarantee expressed or implied or as a condition of sale of this product.*