



LALVIN DV10™

Saccharomyces cerevisiae

For sparkling wines

Description

LALVIN DV10™ was isolated in the famous French region of high-quality sparkling wine and is validated and recommended by the microbiology laboratory at the Pôle Technique et Environnement of CIVC. 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. LALVIN DV10™ is considered a clean fermenter that respects varietal character and avoids bitter sensory contributions of other one-dimensional 'workhorse' yeasts such as Prise de Mousse.

Properties

- ✓ *Saccharomyces cerevisiae* (ex 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
- ✓ SO₂ production: low to moderate
- ✓ Production of H₂S: low
- ✓ Low foam formation
- ✓ Moderate requirement in O₂ (necessary for the synthesis of survival factors)

Temperature °C	pH	Free SO ₂	Secondary fermentation (days)	Residual Sugars (g/L)
10	2,9	10	75	0
10	3,1	10	67	0,4
13	2,9	10	37	0,2
13	3,1	10	34	0
16	2,9	10	28	0,2
16	3,1	10	20	0

Secondary fermentation performance of DV10® in pH 3.3, 11% alcohol and 50 mg/L SO₂ (ref. SOEC, Epernay)

Instructions for use

Dosage 25 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. Add the must. The difference in temperature between the must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatize the temperature of the medium by slowly adding must).
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), or with low turbidity (< 80 NTU) the addition of protector NATSTEP™ during rehydration is recommended.

Packaging and storage

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



Distributed by:
