



SACCHAROMYCES CEREVISIAE VAR. CEREVISIAE

LALVIN ICV D254®

FOR WINES INTENDED FOR
MANUFACTURING HIGH QUALITY «EAU-DE-VIE.»
STRENGTH AND AROMATIC CLARITY



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 – the YSEO® process – which optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavors. YSEO® yeasts are 100% natural and non-GMO.

APPLICATIONS

Widely used for producing high quality wine (premium and ultra premium), Lalvin ICV D254® is particularly appreciated for the ripe, intense aromatic qualities it provides.

Its extremely safe and reliable fermentation behavior makes it a valuable resource for managing alcoholic fermentation.

Its metabolic characteristics are a genuine advantage for fermenting wines intended for making high quality «eau-de-vie», and especially Cognac.

With its short lag phase, low to medium

assimilable nitrogen requirements and tolerance to a wide range of temperatures (15 to 30°C), this yeast triggers fast, safe alcoholic fermentations, guaranteeing good implantation, regular and fully-completed fermentation.

Its limited production of SO₂, H₂S and volatile acidity are important factors in high quality «eau-de-vie» production.

Thanks to its limited production of higher alcohols and its considerable ester biosynthesis (fatty acid ethyl and isoamyl acetate esters in particular),

Lalvin ICV D254® is an essential ally for making distilling wines for use in high quality «eau-de-vie». Trials carried out over a number of years (2007 – 2011) in collaboration with the BNIC Station Viticole and major Cognac companies have confirmed its particularly beneficial characteristics and it has been qualified for use in fermentation for the production of distilling wines for use in the manufacture of Cognac «eau-de-vie».

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

Saccharomyces cerevisiae var. *cerevisiae*

Alcohol tolerance : up to 15%vol

Lag phase : Very short

Fermentation kinetics :

Moderate to quick

Nitrogen requirement : Moderate

SO₂ production : Very low

H₂S production : Very low

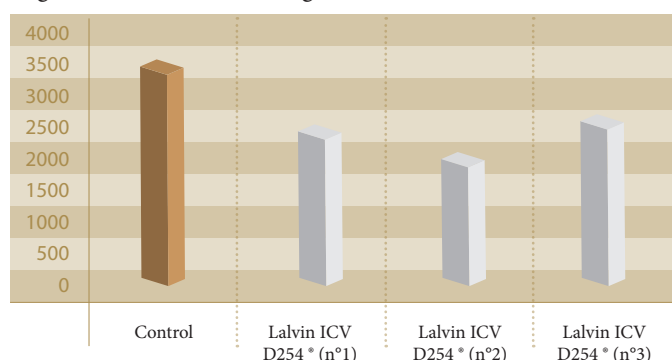
Volatile acidity production :

Low to moderate

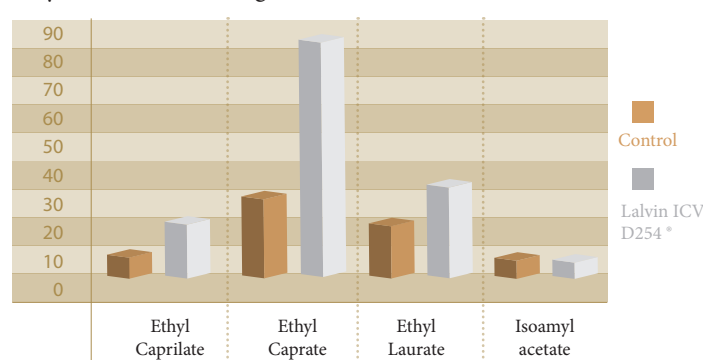
Advantages :

- Excellent fermentation behavior
- Production of large quantities of polysaccharides: this increases the perception of fat and volume on the palate
- Production of large quantities of fermentation esters, especially fatty acid ethyl esters: this increases the perception of fruity aromas and overall aromatic intensity
- Very limited production of higher alcohols
- Very limited production of green or herbaceous type compounds

Higher alcohols content (mg/L)



Ethyl esters content (mg/L at 70 % vol)



In addition to its excellent fermentation capacities for safe alcoholic fermentation, the key strengths of Lalvin ICV D254° are its limited production of higher alcohols and its excellent capacity for synthesizing aromatic esters.

Well-defined and powerful «*eau-de-vie*» is obtained using this yeast, dominated by fruity and floral notes and good roundness on the palate.

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.

7°/ In difficult cases, rehydrate with a protector.

PACKAGING AND STORAGE

→ Available in 500 g pack and 10 kg box.

→ Store in a cool, dry place for up to 4 years in the original packaging.

→ Only use vacuum-sealed sachets.

→ Once opened, use quickly.

Distributor

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