LALVIN™ Selected from Nature

LALVIN ICV D254™

Saccharomyces cerevisiae var. *cerevisiae*
Selected active dry wine yeast

YSEO™ PROCESS
Research in collaboration with Washington State University

For over 25 years, Lallemand has been selecting the best wine yeasts from nature. Increasingly demanding fermentation conditions have led Lallemand to develop a new production process for these natural (100% natural and GMO-free) yeasts. Since 2006, the YSEO™ process has optimised the reliability of alcoholic fermentation, reducing the risk of organoleptic deviations.

Mouthfeel, concentration and ripe aromas

Selection: Côtes du Rhône

Applications

LALVIN ICV D254™ was selected by the ICV (Institut Coopératif du Vin) from Syrah fermentations in the Rhône Valley. In red wines, LALVIN ICV D254™ promises high fore-mouth volume, big mid-palate mouthfeel, intense fruit concentration, smooth tannins and a mildly spicy finish characterize it. Red wines made with LALVIN ICV D254™ may be blended with LALVIN ICV D80™ or LALVIN ICV D21™ to create more concentrated, fuller bodied wines. As a complement to LALVIN CY3079™, winemakers use LALVIN ICV D254™ for fermenting chardonnay with nutty aromas and creamy mouthfeel.

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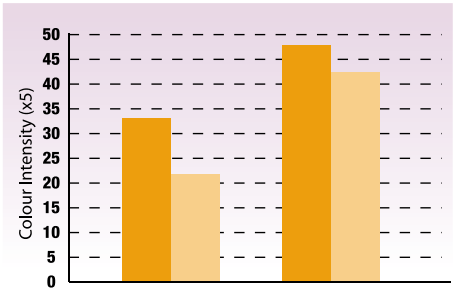
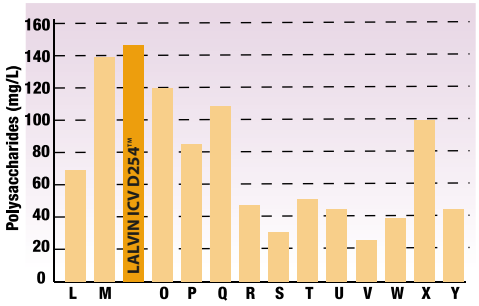
Mannoproteins and polyphenols stability



Effect of the LALVIN ICV D254™ yeast on the color and polyphenol stability after 3 years in a Grenache wine (R&D ICV)



Comparison in the polysaccharides production between different yeasts in synthetic must (Rosi et al.)

Explanation: some polysaccharides produced by the yeast during alcoholic fermentation can combine with polyphenols and increase stability (Saucier et al.) - (Escot et al.,)

Technical characteristics

- ✓ *Saccharomyces cerevisiae* var. *cerevisiae*
- ✓ Neutral towards the competitive factor K2
- ✓ Short lag phase
- ✓ Moderate fermentation rate
- ✓ Alcohol tolerance up to 16% when the fermentation is aerated and the temperature is maintained below 28°C
- ✓ Optimum temperature range: 15 to 30°C
- ✓ High production of mannoproteins during fermentation
- ✓ Especially when used for white fermentations, LALVIN ICV D254™ benefi ts from rehydration with Go-Ferm™. Average requirement in assimilable nitrogen
- ✓ High consumption of SO_2 during fermentation
- ✓ Average production of volatile acidity: 0.3g to 0.45g/L eqH_2SO_4
- ✓ Low SO_2 production
- ✓ Low production of H_2S
- ✓ Low foam formation

Instructions for use

Dosage for 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. 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, acclimatise 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), the addition of a 20 g/hL dose of protector GO-FERM PROTECT™ during rehydration is recommended.

Packaging and storage

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

Distributed by: