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-flavours. YSEO® yeasts are 100% natural and non-GMO.

**Applications**
- Winemaker and market needs, especially for bulk early released wine, focus on regular aromatic profile and analytical characteristics such as volatile acidity, SO₂ level, sulfur compounds, etc…
- In order to respond to such demand, Lallemand and ICV have selected with the collaboration of INRA and Sup’Agro Montpellier, Lalvin ICV OKAY® for its special ability to avoid SO₂ and negative sulfur compounds production, with the security to complete rapid alcoholic fermentation in a large range of winemaking conditions.
- Moreover the low acetaldehyde production of Lalvin ICV OKAY® will be a good asset to stabilize most of wines with moderate SO₂ level.
- Adapted to fresh aromatic rosé, white and red wines usually obtained in low temperature and NTU conditions, Lalvin ICV OKAY® produces very low level of volatile acidity.
- Lalvin ICV OKAY® selection has been the aim of a PhD. related to Identification of a new mechanism responsible for the control of SO₂ and H₂S production.

**Technical characteristic**
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Active with competitive K2 factor
- Very short lag phase
- Complete to regular fermentation rate
- Alcohol resistance: up to 16% vol.
- Temperature tolerance: 12° to 30°C
- Low requirement in assimilable nitrogen
- Very low SO₂ production
- Low H₂S production
- Low volatile acidity production
- Very good malolactic fermentation compatibility
- Intense fruity aroma
- Very positive tension in mouth with good balance in between volume and low bitterness
**Sensory profile**

Better control of your SO₂ management with less acetaldehyde production is going to contribute to the achievement of getting wines with fruity expression and without negative suture compound such H₂S.

**Total SO₂ produced during AF (mg/L)**

Grenache noir for rosé 2012 (results from INRA Pech Rouge-France)

- 3 days after yeast inoculation
- 4 days after yeast inoculation
- 5 days after yeast inoculation
- End of AF

- Lalvin ICV OKAY®
- Strain A

**Sensory Profile for 3 ICV yeasts**

Grenache noir for rosé - R&D ICV 2012

- Lalvin ICV OKAY®
- Yeast A
- Yeast B

- Sulfur
- Amylic
- Exotic fruits
- Apricot
- Volume
- Astringency
- Dryness

**Instructions for use**

- For rosé, white and red winemaking conditions: 20 to 30 g/L.

  1°) Rehydrate in 10 times its weight of water (temperature in between 35° to 40°C)
  2°) Dissolve carefully by gentle and wait for 20 minutes
  3°) Total rehydration duration should never exceed 45 minutes
  4°) It is essential to rehydrate the yeast in a clean container
  5°) The rehydration in must is not advisable

**Packaging and storage conditions**

- Available in 500 g pack and 10 kg box.
- To be used once opened.