

For young fresh and aromatic rosé, white and red wines



For more than 25 years, Lallemend has been selecting the best winemaking yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemend 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, Lallemend 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.

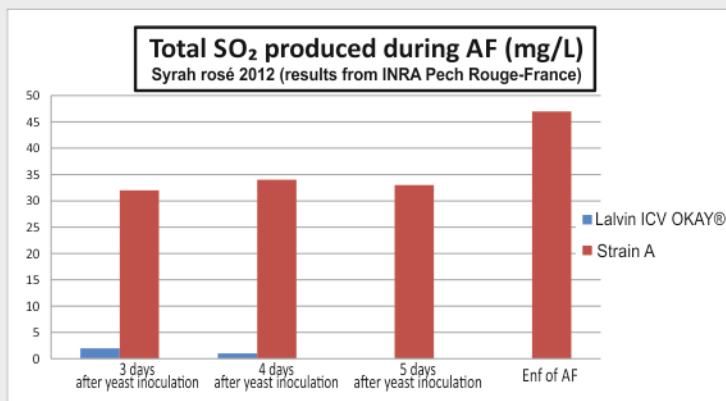
Lalvin ICV OKAY® selection has been the aim of a PhD. related to Identification of a new mechanism responsible for the control of SO₂ and H₂S production.

Technical characteristic

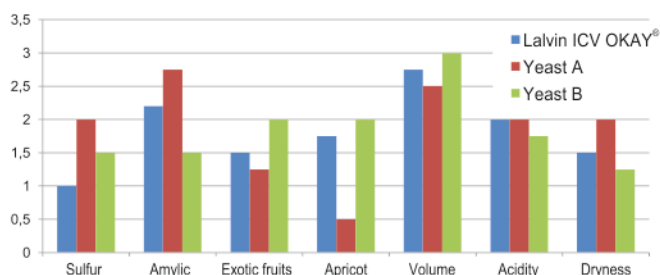
- *Sacharomyces cerevisiae* var. *cerevisiae*
- Active with competitive K2 factor
- Very short lag phase
- Complete to regular fermentation rate
- Alcohol resistance: up to 16% vol.
- Temperature tolerance: 12° to 30°C
- Low requirement in assimilable nitrogen
- Very low SO₂ production
- Low H₂S production
- 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

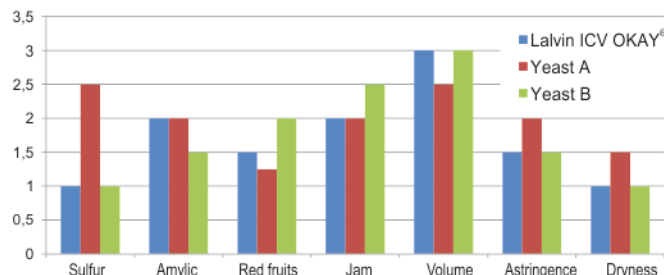
- Better control of your SO₂ management with less acetaldehyde production is going to contribute to the achievement of getting wines with fruity expression and without negative suture compound such H₂S.



Sensory Profile for 3 ICV yeasts
Grenache noir for rosé - R&D ICV 2012



Sensory Profile for 3 ICV yeasts
Merlot - R&D ICV 2012



Instructions for use

- For rosé, white and red winemaking conditions: 20 to 30 g/hL
 - 1°) Rehydrate in 10 times its weigh 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.



Distributor: