

SACCHAROMYCES CEREVISIAE
CEREVISIAE



THERMOVINICATION PROCESS

LALVIN[®]
ICV[®]
THERMO[®]
PREMIUM



APPLICATIONS

In thermovinification winemaking process, alcoholic fermentation control and sensory goal achievement are the two major challenges to success. In this context, the choice of the yeast is particularly important and significantly contributes to your success.

To assist you in this process, the Institut Coopératif du Vin (ICV[®]) offers a new mix of yeasts: Lalvin ICV Thermo Premium[®]. This mix has been designed and validated by ICV for thermovinification workshops.

Complementarity between these two yeasts provides a low-latency, high resistance to alcohol and high kinetics efficiency.

Fermentative qualities of Lalvin ICV Thermo Premium[®] allows you to limit risk of complicated end of alcoholic fermentation.

TECHNICAL CHARACTERISTICS

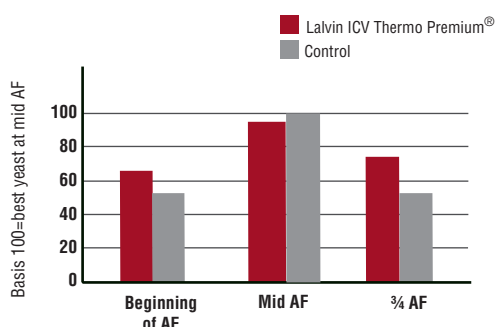
- Mix culture of *Saccharomyces cerevisiae*
- Active with competitive K2 factor
- Short lag phase
- Complete and regular fermentation rate
- Alcohol resistance : up to 16%
- Medium requirement in assimilable nitrogen
- Low SO₂ production
- Low foam formation
- Good malolactic fermentation compatibility (Lalvin ICV[®] Élios[®] Premium is recommended in combinaison with Lalvin ICV Thermo Premium[®])
- Intense fruity aromas, red fruits, cassis and jam notes
- Volume and softness at first impression

SENSORY PROFILE

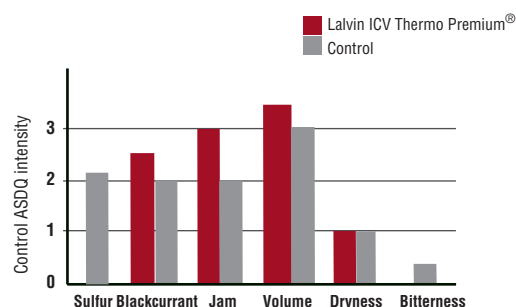
Better control of your process and complementary action of yeast Lalvin ICV Thermo Premium® contribute to the achievement of your wine goal :

- An varietal and fruity aromatic expression
- Mouthfeel without final aggressiveness, even on juice from grapes ripe enough
- A coating tannic structure including on grapes with phenolic maturity imperfect, with good color stability.

Lalvin ICV Thermo Premium® evolution in a high potential alcohol must
R&D / Merlot 2008 / 15,7% alc.



Lalvin ICV Thermo Premium® effect on red wine sensory profile
R&D ICV / Merlot 2008 / Flash détente / Fermented at 20°C



INSTRUCTIONS FOR USE

Red winemaking: 25 to 40 g/hL

- 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 Lallemmand).
- 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.

Distributor:

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