

SACCHAROMYCES CEREVISIAE  
CEREVISIAE

LALVIN

YEAST FOR  
AROMATIC WHITE  
AND ROSÉ WINES

LALVIN  
I C V  
OPALE®



YSEO  
PROCESS  
Yeast Security Optimization

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

## APPLICATIONS

Lalvin ICV OPALE® is the latest natural yeast selection from the Institut Coopératif du Vin (ICV). This yeast when compared with other yeasts develops more volatile aromatic compounds resulting in intense and complex fruit aromas in premium white and rosé wines.

Lalvin ICV OPALE® also shows good fermentation abilities in the high maturity grapes coming from the Mediterranean and Rhône regions.

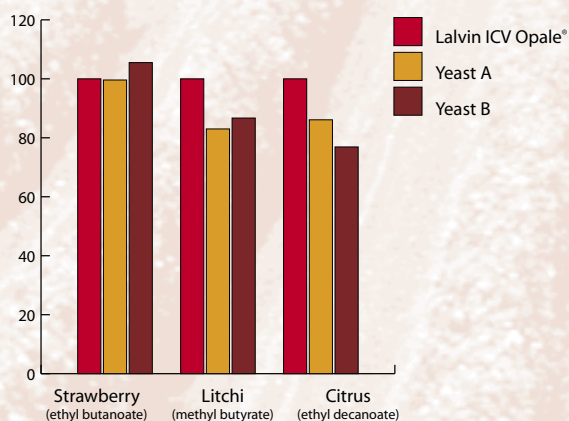
Wines fermented with this yeast give the initial impression of volume and softness, followed by round, intense mid-palate and balanced finish.



## MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

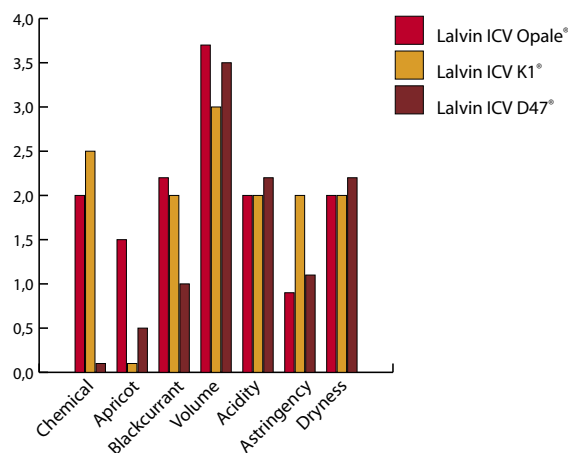
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Active with competitive K2 factor
- Short lag phase
- Complete and regular fermentation rate
- Medium requirement in assimilable nitrogen
- Optimum temperature range : 15 to 30°C
- Lowers malic acid 0.1 to 0.4 g/L
- Low SO<sub>2</sub> production
- Low H<sub>2</sub>S production
- Low foam formation
- More volatile aromatic compounds for Sauvignon blanc, Syrah rosé and Chardonnay compared to other yeasts
- Intense and complex fruity aromas
- Low level of herbaceous notes
- Volume and softness at first impression, the mid-palate is round and intense with a balanced final impression

## TRIAL RESULTS



### Effect of Lalvin ICV OPALE® on the concentration of volatile compounds in a 2006 Sauvignon blanc.

Source: ICV R&D department, internal document.  
Data converted to 100 base for Lalvin ICV OPALE®.



### Effect of Lalvin ICV OPALE® on the sensory profile of a rosé wine.

Source: Biotechnologies group, internal document.  
Sensory analysis with the ASDQ method on a scale of 1 to 4. Profiles judged most interesting: Lalvin ICV D21®, Lalvin ICV D47® and Lalvin ICV GRE®.

## DOSAGE

White and Rosé winemaking: 25 to 40 g/hL

## 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 Lallemant).
- 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.

Selected  
and  
produced by:

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