

## TERROIR SELECTION : LANGUEDOC

### Lalvin ICV-K1 (V1116)

#### THE SECURE CHOICE FOR LIGHT FRESH CRISP WHITES

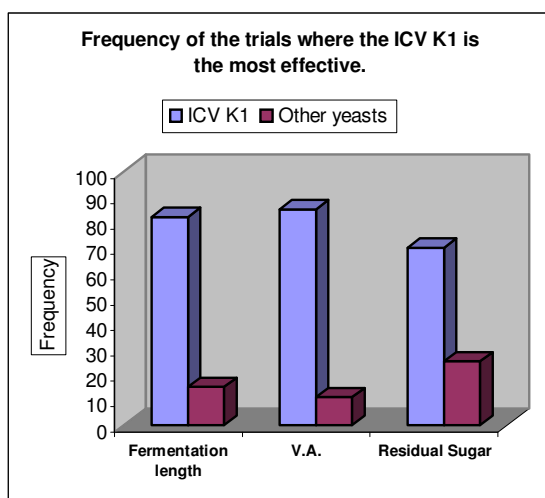
##### APPLICATIONS

The ICV-K1 has been isolated in 1972 by Pierre Barre of the INRA Montpellier. ICV-K1 tends to express freshness of white grape varieties. Natural fresh fruit aromas are retained for a longer time when compared with wines fermented with standard yeast strains (such as Prise de Mousse). When fermented at low temperatures (below 16°C) and with the right addition of nutrients (GoFerm and Fermaid K), ICV-K1 is one of the more flowery ester producers (isoamyl acetate, hexyl acetate, phenyl ethyl acetate). These esters bring fresh floral aromas to neutral varieties or high yield grapes. Among the high ester producers, ICV-K1 is the most resistant to difficult fermentation conditions such as low turbidity, low temperature, and low fatty acid content. ICV-K1 is recommended for the fermentation of ice wines. It can also be used for rosé or basic red wines.

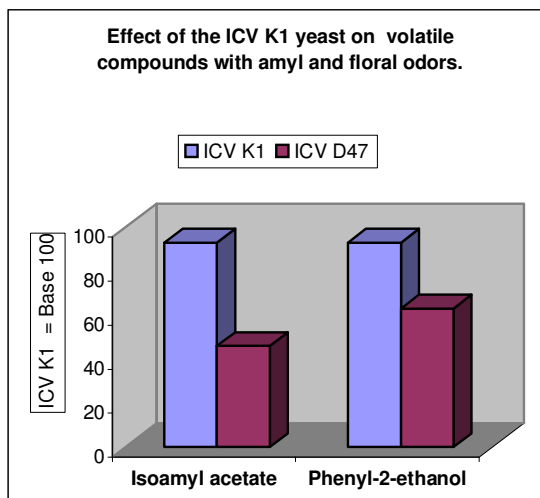
##### MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae cerevisiae*
- Competitive factor K2
- Alcohol tolerance up to 18%
- Particularly short lag phase
- Fast fermentation rate
- Very large range of fermentation temperatures (10 to 35°C)
- Low production of H<sub>2</sub>S
- Low nitrogen demand
- O<sub>2</sub> requirement: high (necessary for the synthesis of survival factors)
- Low production of volatile acidity
- Average SO<sub>2</sub> production
- Low foam formation

##### KINETICS AND FERMENTATION TEMPERATURE



138 ICV trials since 1983



Merlot 1990, rosé winemaking : R&D ICV

## DOSAGE

White, Red and Rose winemaking:	25 to 40 g/hl
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*Note: dosage range is based on the must sugar content and sanitary state of the grapes and winery.*

## HOW TO USE

Rehydrate K-1 in 10 times its weight of water at 40°C. If using GoFerm, prepare GoFerm suspension in 20 times its weight of water at 42 °C prior to adding the active dried yeast. Let stand for at least 20 minutes then gently stir occasionally to break up any clumps. Add to the must.

- THE TOTAL REHYDRATION DURATION SHOULD NEVER EXCEED 45 MINUTES
- AVOID COLD SHOCKING THE YEAST. THE TEMPERATURE DROP BETWEEN THE MUST TO BE INOCULATED AND THE REHYDRATION MEDIUM SHOULD NEVER BE >10°C (if any doubt, please contact your supplier or Lallemand)
- IT IS ESSENTIAL TO REHYDRATE THE YEAST IN A CLEAN CONTAINER.
- INITIAL REHYDRATION IN MUST IS NOT ADVISABLE.

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