

LALVIN® ICV D80™

ORIGIN AND APPLICATION

Delivers fore-mouth volume, big mid-palate structure and intense grainy tannins. Intense red fruit expression is also evident.

Lalvin ICV D80™ was isolated by the Institut Cooperatif du Vin (ICV) in France from 180 yeasts found in the Rhone valley. The yeast (from the Côte Rôtie area) was isolated from fermentations characterised by high sugars, low nitrogen and a high concentration of polyphenols.

Lalvin ICV D80™ brings high fore-mouth volume, big mid-palate mouthfeel and intense fine grain tannins to reds. It is one of the best yeast to optimise big tannin volume and is characterized by ripe fruit, smoke and a licorice finish. Its high production of fatty acids, accentuates the rich and concentrated aromas normally found in varieties such as shiraz, whilst also helping to enhance individuality in less aromatic varieties.

It's a good choice for barrel aged reds due to the significant impact on structure and good colour stability features.

To optimise red complexity, it is recommended that wines fermented with **Lalvin ICV D80™** are blended with red wines fermented with ICV D254®. The **Lalvin ICV D80™** complements ICV D254® by bringing more tannin intensity.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for red wine production. Highly recommended for wines destined for barrel aging.
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Desirable fermentation temperature: 15-28°C (59-82°F).
- Alcohol tolerance 16% v/v *subject to fermentation conditions such as temperatures less than 28°C (82°F) and aeration.
- Medium - high relative nitrogen demand (under controlled laboratory conditions)
- Short lag phase and moderate fermentation vigour.
- Low production of H₂S under low YAN conditions.
- Low Relative potential for SO₂ production
- Competitive factor active.
- Competitive foam producer.



INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL (2lb/1000gal) of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL (2.4lb/1000gal) of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L (264gal) ferment.

- 1) Add 300g (10.6oz) of Go-Ferm Protect Evolution™ to 6L (1.5gal) of 40-43°C (104-110°F) clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C (95-104°F), sprinkle 250g (8.8oz) of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C (9-18°F) of the juice/must temperature.
- 5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C (18°F).
- It is recommended that juice / must be inoculated no lower than 18°C (64°F).
- It is recommended to use complex nutrition source such as **Fermaid®**.

PACKAGING AND STORAGE

All Active Dried Yeast should be stored dry, best practice between 4-12°C (39-54°F) and the vacuum packaging should remain intact.

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