



# LALVIN ICV D21™

*Saccharomyces cerevisiae*

For the fermentation of warm and hot climate grapes, low in acidity  
Contributes an intense front to, mid-palate tannin structure  
and higher color stability

## DESCRIPTION

LALVIN ICV D21™ was isolated in 1999 from Pic Saint Loup Languedoc region during the ICV's Natural Microflora Observatory and Conservatory program. LALVIN ICV D21™ was selected for its ability to ferment wines with high color stability and palate structure. Unlike most wine yeast, LALVIN ICV D21™ contributes to higher acidity, bringing freshness to wines.



## BENEFITS & RESULTS

LALVIN ICV D21™ releases polyphenol-reactive polysaccharides. Those polysaccharides contribute to a round and mid-palate intensity. These attributes tend to reduce the expression of cooked jam characters in highly mature and concentrated wines from Cabernet Sauvignon, Merlot, Shiraz, Barbera and Nebbiolo. It contributes to a stable aromatic profile with significant floral and fruity volatile compounds biosynthesis ( $\beta$ -ionone, ethyl hexanoate).

This yeast can also reduce the expression of herbaceous characters, particularly in Cabernet Sauvignon. When blended with wines fermented with LALVIN ICV D254™ and LALVIN ICV D80™, LALVIN ICV D21™ brings freshness, sustained intense fruit and lively sensations beginning in the front palate and carrying through the finish.

The fermentation kinetics of LALVIN ICV D21™ are very strong, even in low nutrient musts and high temperatures. This yeast can also be used in ripe white grapes / barrel fermentation where the development of fresh fruit aromas, acidity and volume are desired. Rosé wines fermented with LALVIN ICV D21™ have enhanced red fruit, volume and balance.

- PROPERTIES\***
- *Saccharomyces cerevisiae* var. *cerevisiae*
  - Optimum fermentation temperature range: 15 to 28 °C
  - Alcohol tolerance up to 16%
  - Moderate fermentation rate
  - Competitive ("Killer K2") factor active
  - Low relative nutritional requirement
  - Compatible with malolactic wine bacteria
  - Acceptable volatile acidity production
  - Low SO<sub>2</sub> production
  - Low H<sub>2</sub>S production
  - Low foam formation
- \*subject to fermentation conditions*

## INSTRUCTIONS FOR OENOLOGICAL USE

### A. Rehydration without yeast protector

**Dosage rate: 20 to 40 g/hL**

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

### B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

#### + Notes:

The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

## PACKAGING AND STORAGE

- Available in 500 g and 10 kg
- Store in a cool dry place
- To be used once opened

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. February 2023.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD  
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Original by culture

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