

# LALVIN ICV D254™

*Saccharomyces cerevisiae*

Enhanced mouthfeel due to the production of polysaccharides  
For the production of Mediterranean-style red and white wines

## DESCRIPTION

Isolated in 1997 from Syrah fermentations in Gallician, Costieres de Nimes area, Southern Rhône, by the Institut Cooperatif du Vin (ICV) in France. This yeast was selected after screening 3000 isolates, of which 450 were trialed for their oenological properties.

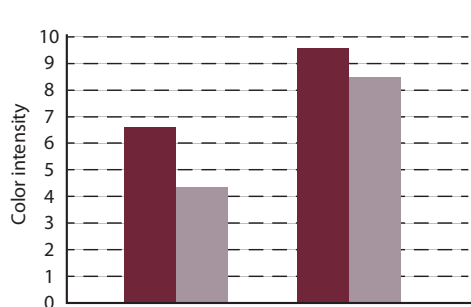
In red wines, LALVIN ICV D254™ contributes to volume, enhanced mid-palate mouthfeel, smooth tannins and a mildly spicy finish. In Chardonnay, it brings nutty aromas and creamy mouthfeel.



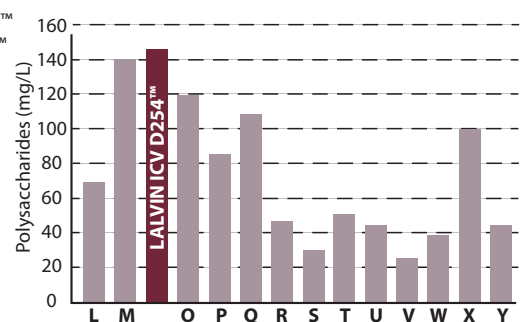
## BENEFITS & RESULTS

LALVIN ICV D254™ is versatile and can be used in red and white winemaking. In red wines, LALVIN ICV D254™ contributes medium intensity lifted fruit aromas, often described as prune, blackberry, lifted balsamic characters and licorice. Spiciness on the finish characterizes this yeast. The palate structure is described as high volume, extensive mid-palate with smooth tannins with a long finish. Extraction of anthocyanins and tannins is high. LALVIN ICV D254™ is also used in Chardonnay where it tends to contribute butterscotch, butter, cream, smoke or nut characters. This yeast is a high producer of polysaccharides, and contributes to a round mouthfeel and good palate weight.

### Mannoproteins and polyphenols stability



Effect of the LALVIN ICV D254™ yeast on the color and polyphenol stability after 3 years in a Grenache wine (R&D ICV).



Comparison of the polysaccharides production between different yeasts in synthetic must (Rosi et al.)

*Some polysaccharides produced by the yeast during alcoholic fermentation can combine with polyphenols and increase stability (Saucier et al., 2000) - (Escot et al., 2001)*

**YSEO™**  
PROCESS  
Research in collaboration  
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to help overcome demanding fermentation conditions.

YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of sensory deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.

- PROPERTIES\***
- *Saccharomyces cerevisiae* var. *cerevisiae*
  - Optimum fermentation temperature range: 15 to 30°C
  - Alcohol tolerance up to 16% v/v when the fermentation is aerated and the temperature is maintained below 28°C
  - Short lag phase
  - Moderate fermentation rate
  - Competitive ("Killer K2") factor neutral
  - Medium relative nutritional requirement
  - Compatible with malolactic wine bacteria
  - Low production of volatile acidity
  - Low SO<sub>2</sub> production
  - Low H<sub>2</sub>S production
  - Low foam formation
- \*subject to fermentation conditions*

## INSTRUCTIONS FOR OENOLOGICAL USE

### Dosage rate:

- 25 g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x10<sup>6</sup> viable cells/mL)
- 30 g/hL of Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid range

### Procedure for 1000 L ferment.

1. Add 300 g of Go-Ferm Protect Evolution™ to 5 L of 40-43 °C 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, sprinkle 250 g 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 of the juice/must temperature.

5. Inoculate into the must.

### + 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.
- It is recommended that juice / must be inoculated no lower than 18 °C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

## PACKAGING AND STORAGE

- Available in 500 g
- Store in a dry place at 4-11 °C
- To be used once opened

Distributed by:

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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.



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YEASTS



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Original by culture

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