

LALVIN ICV D47™

Saccharomyces cerevisiae

For complex white wines with citrus and floral notes

DESCRIPTION

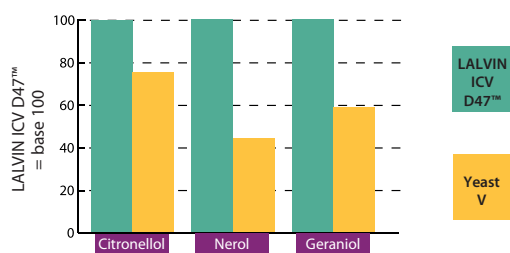
LALVIN ICV D47™ was isolated from nature in the Côtes du Rhône region in France by ICV. LALVIN ICV D47™ was selected in Suze-la-Rousse from 450 isolates collected between 1986-1990. It is ideal for the production of full-bodied barrel fermented Chardonnay and other white varieties.



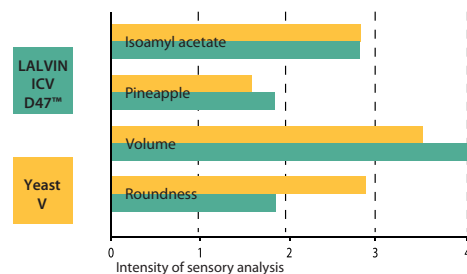
BENEFITS & RESULTS

When left on lees, ripe aromas of tropical fruits notes develop. LALVIN ICV D47™ is a high polysaccharide producer known for its accentuated fruit and great volume. In most of the white grape varieties, this yeast brings ripe fruits and intense aromas. This can be partially attributed to high β -glucosidase activity. It allows for the revelation of good levels of terpenes, including citronellol, nerol and geraniol. The cuvees fermented with the LALVIN ICV D47™ provide complexity in blends. Due to the release of polysaccharides, this yeast contributes to a round, soft palate with good weight. In addition, LALVIN ICV D47™ contributes to the wine's silkiness and flavor persistence. Excellent results are obtained for the production of premium Chardonnay fermented in barrels.

Aromas and roundness



Effect of LALVIN ICV D47™ on the concentration of volatile terpene compounds Muscat (R&D ICV)



Effect of LALVIN ICV D47™ on the mouthfeel and aromatic profile of a wine Chardonnay (R&D ICV)

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
- Sensitive to low temperatures (<15 °C) in clarified juices
- Alcohol tolerance up to 14% v/v
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Short lag phase
- Low relative nutritional requirement
- Low production of volatile acidity
- Compatible with malolactic wine bacteria
- Medium O₂ requirement
- Very low SO₂ production
- Low H₂S production
- Low foam formation
- Yeast lees sediments well, forming a compact layer

*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



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BACTERIA



NUTRIENTS
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