

# LALVIN ICV D47™

*Saccharomyces cerevisiae*

For complex white wines with citrus and floral notes

## DESCRIPTION

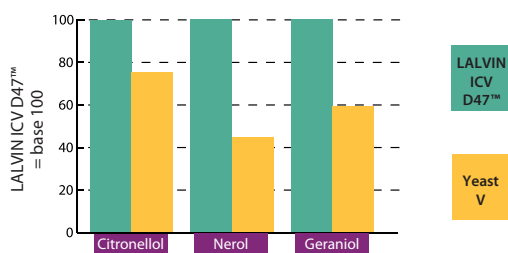
LALVIN ICV D47™ was isolated from nature in the Côtes du Rhône region in France by ICV. LALVIN ICV D47™ was selected in Suze-la-Rousse from 450 isolates collected between 1986-1990. It is ideal for the production of full-bodied barrel fermented Chardonnay and other white varieties.



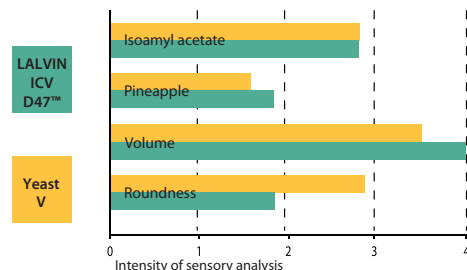
## BENEFITS & RESULTS

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  $\beta$ -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 15% 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 O<sub>2</sub> requirement
  - Very low SO<sub>2</sub> production
  - Low H<sub>2</sub>S production
  - Low foam formation
  - Yeast lees sediments well, forming a compact layer

\*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.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD  
SOLUTIONS

**LALLEMAND**

LALLEMAND OENOLOGY

Original by culture