



LALVIN ICV D80™

Saccharomyces cerevisiae

Fore-mouth volume, big mid-palate structure,
and intense tannins with red fruit intensity

DESCRIPTION

LALVIN ICV D80™ was isolated from nature in 1992 in Ampuis, in the Côte Rôtie area (Northern Rhône) by the Institut Cooperatif du Vin (ICV). It was selected from musts with high sugars, low nitrogen and a high concentration of polyphenols.



BENEFITS & RESULTS

LALVIN ICV D80™ brings high volume, big mid-palate mouthfeel and intense fine grain tannins to reds. It is one of the best yeasts to optimize volume and is characterized by ripe fruit, fresh tobacco aromas and a licorice finish. Its high production of fatty acid esters accentuates the rich and concentrated aromas normally found in varieties such as Syrah, 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 color stability features.

To optimize the complexity of red wines, it is recommended that wines fermented with LALVIN ICV D80™ are blended with red wines fermented with ICV D254™. The LALVIN ICV D80™ complements LALVIN ICV D254™ by bringing more tannin intensity.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*.
- Optimum fermentation temperature range: 15 to 28 °C
- Alcohol tolerance up to 16% v/v
- Short lag phase
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Medium-high relative nutritional requirement
- Compatible with malolactic wine bacteria
- Low SO₂ production
- Low H₂S 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 5×10^6 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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