



# 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 yeast to optimize volume and is characterized by ripe fruit, fresh tobacco aromas and a licorice finish. Its high production of fatty acids 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 nutritional requirement
- Compatible with malolactic wine bacteria
- 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  
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SPECIFIC  
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ENZYMES



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Original by culture