

LALVIN DV10™

Saccharomyces cerevisiae

Ideal for primary or secondary fermentation
A reliable yeast for the production of elegant
sparkling wines and still white, rosé and red wines

DESCRIPTION

LALVIN DV10™ was isolated in the famous French region of high-quality sparkling wines and is validated and recommended by the microbiology laboratory at the Direction Qualité et Développement Durable du CIVC.



BENEFITS & RESULTS

LALVIN DV10™ has strong fermentation kinetics over a wide temperature range and low nitrogen demands.

LALVIN DV10™ is famous for its ability to ferment under stressful conditions of low pH (2.8-2.9), high total SO₂ and low temperature. LALVIN DV10™ is considered a clean fermenter that respects varietal character and avoids bitter sensory contributions of other one-dimensional "workhorse" yeasts such as Prise de Mousse.

Temperature °C	pH	Free SO ₂	Secondary fermentation (days)	Residual Sugars (g/L)
10	2.9	10	75	0
10	3.1	10	67	0.4
13	2.9	10	37	0.2
13	3.1	10	34	0
16	2.9	10	28	0.2
16	3.1	10	20	0

Secondary fermentation performance of LALVIN DV10™ in base wine; with 11 % alcohol and 50 mg/L of total SO₂ (SOEC, Epernay)

YSEO™
PROCESS
Research in collaboration
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemmand 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* Gal- (ex var. *bayanus*)
 - Optimum fermentation temperature range: 10 to 35 °C
 - Alcohol tolerance up to 18% v/v
 - Short lag phase
 - Fast fermentation rate
 - Competitive ("Killer K2") factor neutral
 - Low relative nutritional requirement
 - Moderate O₂ requirement (necessary for the synthesis of survival factors)
 - Low volatile acidity production
 - Low-Moderate 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 x10⁶ 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. May 2024.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



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