

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)

- 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

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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