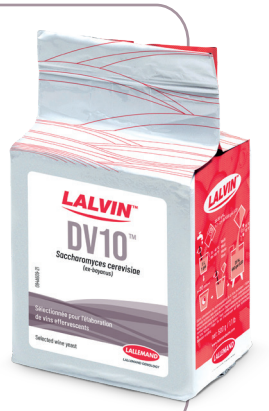
LALVIN DV10™

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 SO_2 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 SO_2 (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 active
- Low relative nutritional requirement
- Moderate O_2 requirement (necessary for the synthesis of survival factors)
- Low volatile acidity production
- Low-Moderate SO_2 production
- Low H_2S 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: