

LALVIN ICV GRE™

Saccharomyces cerevisiae

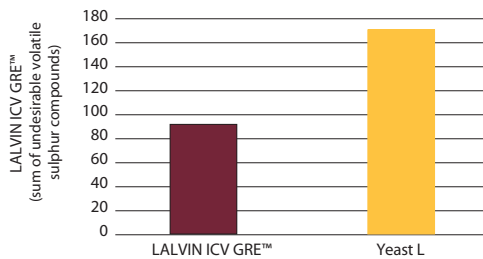
For fruit-forward and early drinking Rhône-style wines

DESCRIPTION

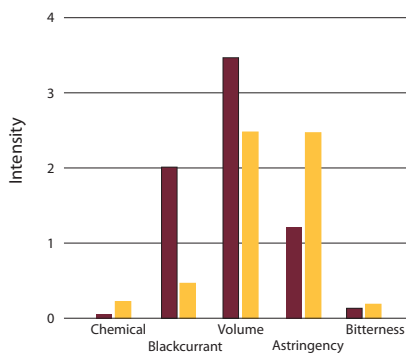
LALVIN ICV GRE™ was isolated in 1992 from the Cornas region (Northern Rhône) by the Institut Coopératif du Vin (ICV). Originally selected for the fermentation of Grenache, LALVIN ICV GRE™ contributes fruity aromas and easy-to-drink Rhône-style wines, particularly red and rosé wines.



BENEFITS & RESULTS



LALVIN ICV GRE™ effect on the concentration of volatile sulfur compounds in Grenache 1993 (source R&D ICV)



LALVIN ICV GRE™ effect on the sensory profile of Merlot 1998, 5 days of maceration with 4 rack and returns (source R&D ICV)

A quick starting and steady fermenter, LALVIN ICV GRE™ is recommended for a range of varieties including Cabernet Sauvignon, Cabernet Franc, Grenache, Barbera, Merlot, Nebbiolo, Sangiovese and Syrah. Used with short skin contact regimes (3 to 5 days), LALVIN ICV GRE™ tends to reduce vegetal and undesirable sulfur compounds in varieties such as Merlot, Cabernet, Grenache and Syrah.

In fruit focused whites made from Chenin Blanc, Riesling, Chardonnay, Viognier, Gewürztraminer and Pinot Gris, LALVIN ICV GRE™ helps to develop fresh fruit characters with significant fore-mouth impact. The yeast promotes spicy, strawberry and confectionary characters with estery notes. Enhanced production of ethyl esters reinforces the fruit aroma of red wine.

If the fruit maturity is less than optimum, LALVIN ICV GRE™ is excellent for bringing overall balance to red, rosé and white wines. Rosé wines fermented with LALVIN ICV GRE™ from more balanced maturity fruit emphasize red fruit and higher volume and are complemented by blending rosés fermented with LALVIN ICV D21™.

"A steady fermentation with LALVIN ICV GRE™, since 1999. It reveals soft aromas of grenadine in Grenache wines that have been blended. It is exactly the fruit characteristics that I am looking for the round, full-bodied rosés that express the terroir d'Uchaux."

Pierre Chaupin, Château Joanny, Côtes du Rhône (France)

YSEO™
PROCESS
Research in collaboration
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization™, a unique Lallemand 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* var. *cerevisiae*
 - Optimum fermentation temperature range: 15 to 30 °C
 - Alcohol tolerance up to 15% v/v
 - Short lag phase
 - Moderate fermentation rate
 - Competitive ("Killer K2") factor active
 - Medium relative nutritional requirement
 - Moderate production of volatile acidity
 - Low SO₂ production
 - Low H₂S production
 - Low foam formation
 - Low production of acetaldehyde
 - High glycerol production
 - A good aeration at the end of exponential yeast growth phase (about 1/3rd sugar depletion) is recommended especially for clarified juice
- *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. February 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture