

# LALVIN ICV GRE™

*Saccharomyces cerevisiae*

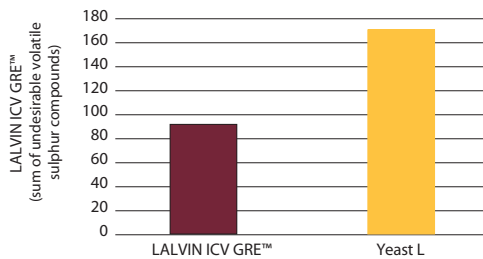
For fruit-forward and early drinking Rhône-style wines

## DESCRIPTION

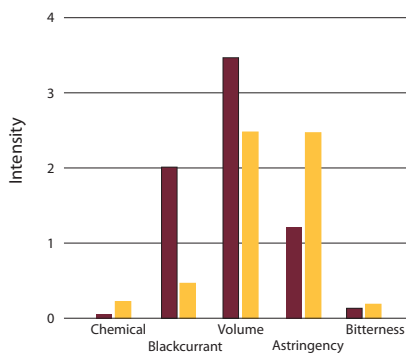
LALVIN ICV GRE™ was isolated in 1992 from the Cornas region (Northern Rhône) by the Institut Coopératif du Vin (ICV). Originally selected for the fermentation of Grenache, LALVIN ICV GRE™ contributes fruity aromas and easy-to-drink Rhône-style wines, particularly red and rosé wines.



## BENEFITS & RESULTS



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



LALVIN ICV GRE™ effect on the sensory profile of Merlot, 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 SO<sub>2</sub> production
  - Low H<sub>2</sub>S 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

### 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  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD  
SOLUTIONS

**LALLEMAND**

LALLEMAND OENOLOGY

Original by culture