

# LALVIN ICV OPALE 2.0™

*Saccharomyces cerevisiae*

For fresh rosé and white wines with citrus and exotics notes

## DESCRIPTION

The selection of LALVIN ICV OPALE 2.0™ was done through a collaborative study between the ICV Group, Lallemand Oenology, Montpellier SupAgro and INRAE. This approach using innovative QTL marker-assisted selection techniques has enabled the selection of yeasts with low to no H<sub>2</sub>S, SO<sub>2</sub> and acetaldehyde production.

LALVIN ICV OPALE 2.0™ has been selected for its robustness and its ability to produce fresh, clean and intense white and rosé wines.

Selection method Patented (EP2807247) by INRAE.

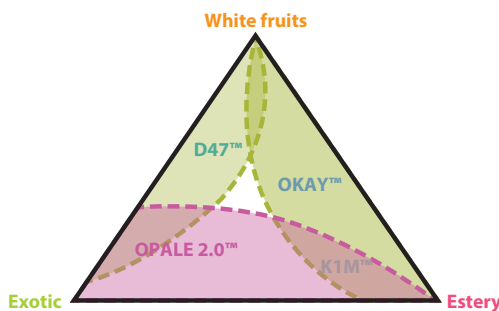


## BENEFITS & RESULTS

LALVIN ICV OPALE 2.0™ exhibits a special ability to produce very low levels of H<sub>2</sub>S and SO<sub>2</sub>. The final low levels of acetaldehyde produced by LALVIN ICV OPALE 2.0™ is a good asset to stabilize most wines with moderate SO<sub>2</sub> level.

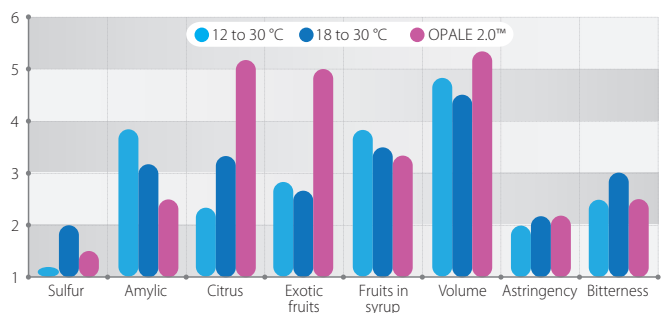
LALVIN ICV OPALE 2.0™ helps to obtain more freshness in wine; it contributes to exotic, tropical and citrus fruit intensity.

## Aromatic profile



## Chardonnay direct press - Static cold clarification

13.4% vol. - pH 3.35, malic 2.6 g/L - FAN 245 mg/L



**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: 12 to 30 °C
  - Alcohol tolerance up to 16% v/v
  - Short lag phase
  - Moderate fermentation rate
  - Competitive ("Killer K2") factor active
  - Low relative nutritional requirement
  - Low volatile acidity production
  - Very low to no SO<sub>2</sub> production
  - Very low to no H<sub>2</sub>S production
  - Very low foam formation
  - Very low acidity production
- \*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.

This yeast has been selected using a QTL (Quantitative Trait Locus) approach resulting from a collaborative research project with INRAE.

The PhD thesis "Identification of the molecular basis of technological properties of wine yeast" (Jessica Noble, Advisor: Bruno Blondin, 2011) resulted in the development of an innovative selection technique for yeast which produces very low to no levels of SO<sub>2</sub>, H<sub>2</sub>S and acetaldehyde. This work resulted in a patent application filled by INRAE: "Method of control of the production of sulfites, hydrogen sulfur and acetaldehyde by yeasts (Variants MET<sub>2</sub> / SKP<sub>2</sub>)". This QTL mapping and backcrossing method were applied to select this yeast. Selection method Patented (EP2807247) by INRAE.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD  
SOLUTIONS

**LALLEMAND**

LALLEMAND OENOLOGY

Original by culture