Wine yeast
selected from nature

LALVIN ICV K1 Marquée™

Saccharomyces cerevisiae

Secures the alcoholic fermentation in difficult conditions

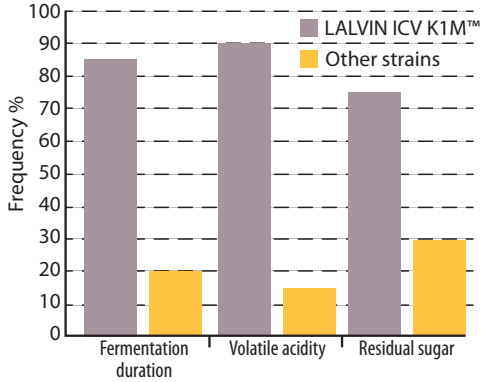
DESCRIPTION

LALVIN ICV K1 Marquée™ has been isolated in 1972 by Pierre Barre (INRA Montpellier) and then marked by the team of the same institute in 1987 in order to make the follow-up of its implantation easier. Because of its exceptional fermentative performance over a large range of temperature and its resistance to alcohol, LALVIN ICV K1 Marquée™ improves the security of the alcoholic fermentation in difficult conditions: high temperatures, large tanks, low turbidity, high SO_2 content and/or high pressure from contaminants.

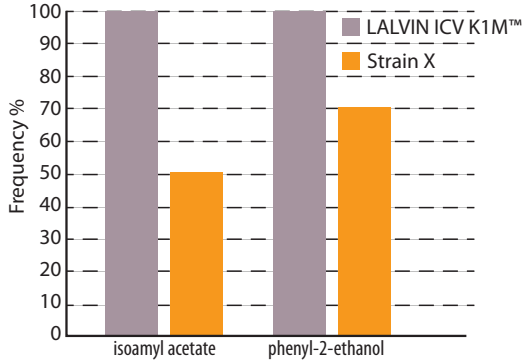
BENEFITS & RESULTS

- LALVIN ICV K1 Marquée™ was one of the first yeast recognized to have "killer" properties.
- Widely used in the production of white, rosé and red wines.
- Supports freshness and amylic fruity aromas.
- Amongst the high ester producers.

Fermentation dominance and production of aroma compounds



Frequency of positive results in tests performed with the LALVIN ICV K1M™ (R&D ICV)



Effect of LALVIN ICV K1M™on the concentration in wine of aroma compounds with fruity and floral aromas (Merlot vinification in rosé: R&D ICV)

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PROPERTIES*

- *Saccharomyces cerevisiae*
- Optimum fermentation temperature range: 10 to 35 °C
- Alcohol tolerance up to 18% v/v
- High fermentation rate
- Competitive ("Killer K2") factor active
- Medium relative nutritional requirement
- Non-compatible with malolactic wine bacteria
- Medium-high SO_2 production
- Low-Medium H_2S production
- Low foam formation
- Yeast lees sediment well at completion of fermentation

**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

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