

LALVIN ICV THERMO PREMIUM™

Saccharomyces cerevisiae

Particularly adapted for thermovinification winemaking process

DESCRIPTION

In thermovinification winemaking, alcoholic fermentation control and sensory goal achievement are the two major challenges to success. In this context, the choice of the yeast is important and significantly contributes to your success.

To assist you in this process, the Institut Coopératif du Vin (ICV Group) selected a new mix of yeasts strains: LALVIN ICV THERMO PREMIUM™. It has been developed and validated by ICV group specifically to answer thermovinification specificities.

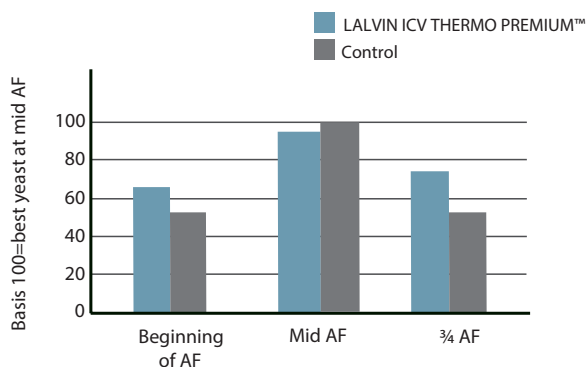
BENEFITS & RESULTS

LALVIN ICV THERMO PREMIUM™ provides a short lag phase, high resistance to alcohol and high kinetics efficiency. Good fermentative performance of LALVIN ICV THERMO PREMIUM™ limits the risk of a slow end of alcoholic fermentation.

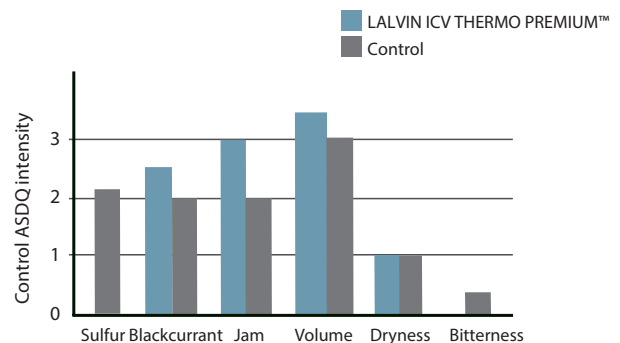
Better control of your process and complementary action of yeast LALVIN ICV THERMO PREMIUM™ contribute to the achievement of your wine goal:

- A varietal and fruity aromatic expression
- Mouthfeel without final aggressiveness, even on juice from low maturity grapes
- A soft tannic structure including on grapes with low phenolic maturity

LALVIN ICV THERMO PREMIUM™ evolution in a high potential alcohol must
R&D/Merlot/15.7% alc.



LALVIN ICV THERMO PREMIUM™ effect on red wine sensory profile
R&D ICV/Merlot/Flash détente/Fermented at 20 °C



- PROPERTIES***
- *Saccharomyces cerevisiae* var. *cerevisiae*
 - Optimum fermentation temperature range: 15 to 28 °C
 - Alcohol tolerance up to 16% v/v
 - Short lag phase
 - Complete and steady fermentation rate
 - Competitive ("Killer K2") factor active
 - Medium relative nutritional requirement
 - Compatible with malolactic wine bacteria
 - Low SO₂ production
 - Low foam formation
 - Intense fruity aromas, red fruits, cassis and jam notes
 - Volume and softness at first impression
- *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 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 OENOLOGY

Original by culture