Wine yeast
selected from nature

LALVIN 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_2S, SO_2 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.

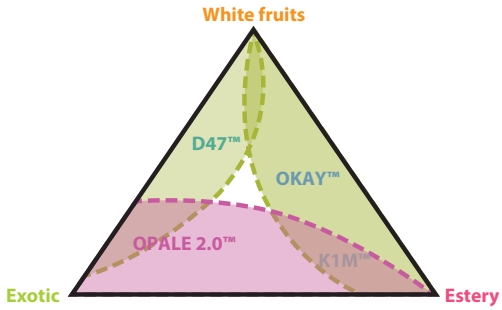
Selection method Patented (EP2807247) by INRAe.

BENEFITS & RESULTS

LALVIN ICV OPALE 2.0™ exhibits a special ability to produce very low levels of H_2S and SO_2. The final low levels of acetaldehyde produced by LALVIN ICV OPALE 2.0™ is a good asset to stabilize most wines with moderate SO_2 level.

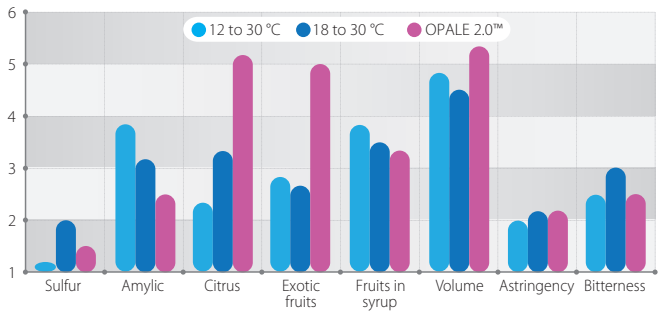
LALVIN ICV OPALE 2.0™ helps to obtain more freshness in wine; it contributes to exotic, tropical and citrus fruit intensity.

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.

LALLEMAND
LALLEMAND OENOLOGY

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_2 production
- Very low to no H_2S production
- Very low foam formation
- Very low acidity production

**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 x10^6 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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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_2, H_2S 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_2 / SKP_2)". This QTL mapping and backcrossing method were applied to select this yeast. Selection method Patented (EP2807247) by INRAE.