Wine yeast
selected from nature

LALVIN ICV BlackPearl™

Saccharomyces cerevisiae

For intense and long-lasting black fruit oriented Super premium red wines

DESCRIPTION

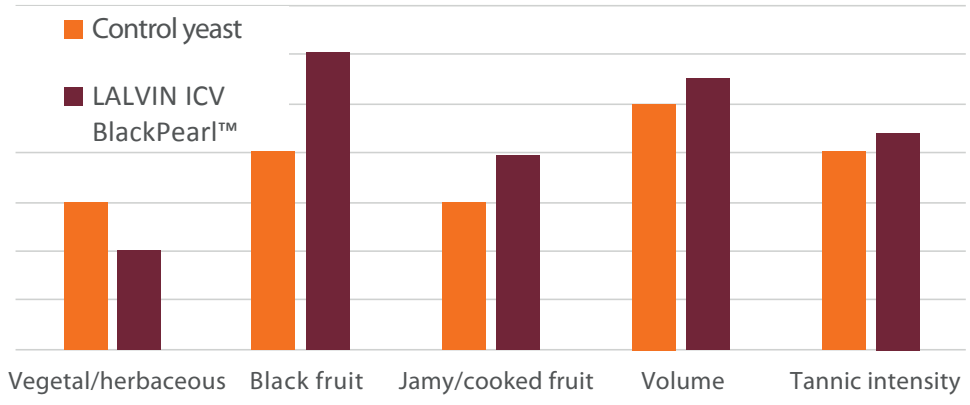
LALVIN ICV BlackPearl™ was isolated in the South of France, between the Mediterranean Sea and the Pyrenees, in the South of France. It was selected in collaboration with ICV Group (Institut Coopératif du Vin) for its robust fermentative performances in high maturity grapes and its ability to express the original black fruit potential of high-quality red grapes.

BENEFITS & RESULTS

LALVIN ICV BlackPearl™ supports intense black fruit character like blackcurrant and blackberry while developing volume and mouthfeel, bringing a highly sought-after balance in Super Premium and Iconic red wines. Suitable for a wide range of red varieties (suggested varieties include Merlot, Syrah, Grenache, Cabernet Sauvignon), LALVIN ICV BlackPearl™ is also very well adapted to winemaking process involving microoxigenation.

Various winery trials have demonstrated that the wines obtained with LALVIN ICV BlackPearl™ stay stable over time in their sensory profiles, maintaining intensity, concentration and fruitiness. This longevity even after aging or tank storage is a precious asset for this wine category.

Winery trial on Syrah, South of France
(TAV=14.4% v/v ; pH=3.7)



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*
- Optimal fermentation temperature range: 18-28 °C
- Alcohol tolerance up to 16% v/v
- Good to excellent fermentative rate even at high temperature
- Competitive ("Killer K2") factor neutral
- Medium to high nutritional requirement
- Low to very low relative potential for SO_2 production
- Compatible with malolactic wine bacteria

**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: