

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. 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.

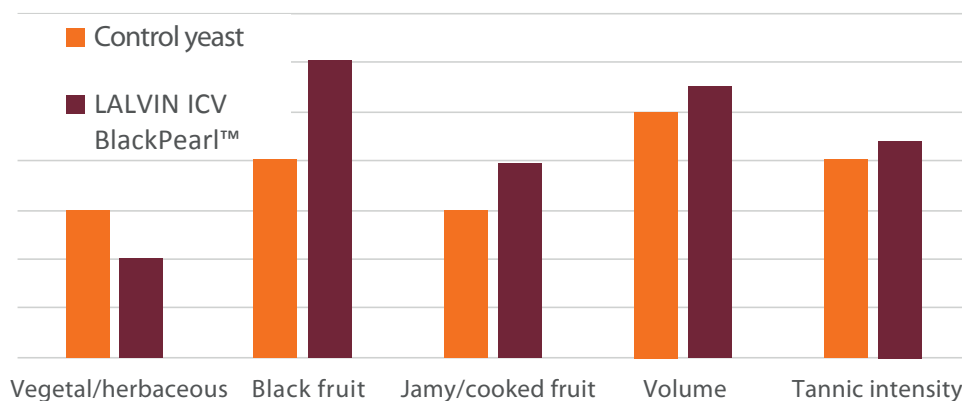


BENEFITS & RESULTS

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, Shiraz, Grenache, Cabernet Sauvignon), LALVIN ICV BlackPearl™ is also very well adapted to winemaking process involving microoxygenation.

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 an important asset for wine.

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.

PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Competitive factor neutral
- Alcohol tolerance up to 16% (v/v)
- Good to excellent fermentative capacity even at high temperature
- Alcoholic fermentation temperature range: 18-28°C
- Medium to high relative nitrogen demand
- Low to very low relative potential for SO₂ production
- Medium to good compatibility with selected wine bacteria for MLF

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5 x 10⁶ viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

- 1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L 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 250g 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 500g and 10kg
- Store in a dry place
- To be used once opened

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. Ver. 1.0 July 2022.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY
Original by culture