



LALVIN ICV D47™

Saccharomyces cerevisiae var. *cerevisiae*
Selected active dry wine yeast



For over 25 years, Lallemand has been selecting the best wine yeasts from nature. Increasingly demanding fermentation conditions have led Lallemand to develop a new production process for these natural (100% natural and GMO-free) yeasts. Since 2006, the YSEO™ process has optimised the reliability of alcoholic fermentation, reducing the risk of organoleptic deviations.



Roundness and aromatic complexity

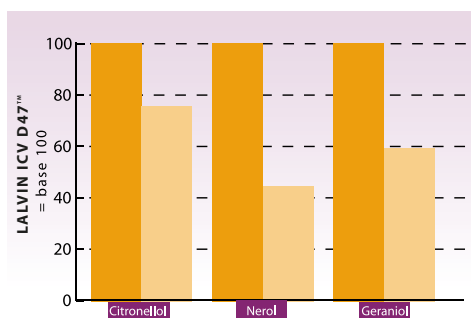
Selection: Côtes du Rhône Méridionales

Applications

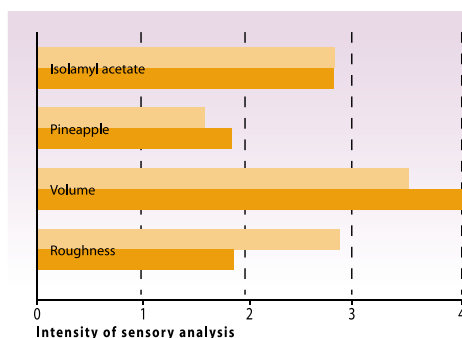
LALVIN ICV D47™ is a Côtes du Rhône isolated from Suze-la-Rousse for the production of full-bodied barrel fermented Chardonnay and other white varietals. When left on lees, ripe spicy aromas with tropical and citrus notes are developed. LALVIN ICV D47™ is a high polysaccharide producer known for its accentuated fruit and great volume. On most of the white grape varieties, this yeast elaborates wines with ripe stable fruits or jamlike aromas. Due to these aromas, the cuvees fermented with the Lalvin ICV D47® are a good source of complexity in the blends.

In addition, LALVIN ICV D47™ contributes to the wines silkiness and persistence. Excellent results are obtained for the production of top-of-the-range Chardonnay fermented in barrels.

Aromas and roundness



Effect of LALVIN ICV D47™ on the concentration in varietal volatile terpene compounds, Muscat (R&D ICV)



Effect of LALVIN ICV D47™ on the mouthfeel and aromatic profile of white wines, Chardonnay (R&D ICV)

Technical characteristics

- ✓ *Saccharomyces cerevisiae* var. *cerevisiae*
- ✓ Competitive factor
- ✓ Average alcohol tolerance up to 14% but will ferment higher when good fermentation practices are used
- ✓ Short lag phase
- ✓ Moderate fermentation rate
- ✓ Optimum temperature range: 15 to 30°C
- ✓ Sensitive to low temperatures (<15°C) in clarified juices
- ✓ Positive interactions with *Oenococcus oeni* bacteria
- ✓ Low requirement in assimilable nitrogen
- ✓ High polysaccharide producer during fermentation
- ✓ Low production of H₂S acetaldehyde: better SO₂ efficiency
- ✓ Low production of volatile acidity: 0.25 g/L acetic as an average
- ✓ SO₂ production: very low final level at the end of fermentation
- ✓ Low production of H₂S
- ✓ Low foam formation
- ✓ Yeast lees sediments well, forming a compact layer
- ✓ Average requirement in O₂ (for the synthesis of survival factors)

Packaging and storage

- Available in 500 g.
- Store in a cool dry place.
- To be used once opened.

Instructions for use

Dosage for 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. Dissolve by gently stirring and wait for 20 minutes.
3. Add the must. The difference in temperature between the must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatise the temperature of the medium by slowly adding must).
4. The total rehydration time should not exceed 45 minutes.
5. It is crucial that a clean container is used to rehydrate the yeast.
6. Rehydration in must is not advisable.
7. In musts with high alcohol potential (> 13% v/v), the addition of a 20 g/hL dose of protector GO-FERM PROTECT™ during rehydration is recommended.

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