SACCHAROMYCES CEREVISIAE
CEREVISIAE

LALVIN

FOR EASY
TO DRINK RHÔNE
STYLE WINES

TERROIR SELECTION

Vignoble

CÔTES DU
RHÔNE
MÉRIDIONALES

LALVIN ICV GRE®

YSEO® PROCESS
Yeast Security Optimization

For more than 25 years, Lallemand has been selecting the best winemaking yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemand to develop a new production process for these natural yeasts – the YSEO® process – which optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavours. YSEO® yeasts are 100% natural and non-GMO.

APPLICATIONS

In 1992, ICV selected Lalvin ICV GRE® from the Cornas area of the Rhône Valley.
It has been selected among 180 various yeasts coming from this region.

This strain is suitable for red, rosé and white wines. In reds, it contributes up front fruit to easy-to-drink Rhône style wines. Lalvin ICV GRE® is used with short skin contact regimes (3 to 5 days) to reduce vegetal and undesirable sulfur components in varieties like Merlot, Cabernet, Grenache and Syrah.

"A steady fermentation with Lalvin ICV GRE®, since 1999.
I've had Grenache fermentations reach 16% alcohol without any problems! With 125 hectares to manage, I don't have time to waste with sluggish fermentations! Lalvin ICV GRE® reveals soft aromas of grenadine in Grenache wines that have been bled. It is exactly the fruit characteristic that I am looking for the round, full-bodied rosés that express the terroir d'Uchaux."

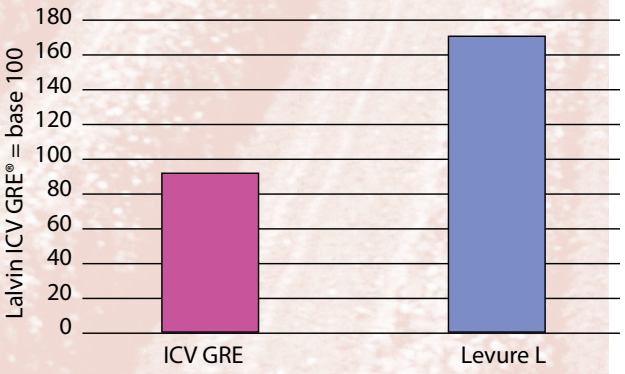
Pierre Chaupin, Château Joanny,
Côtes du Rhône (France)

In fruit focused whites like Chenin blanc, Riesling, and Viognier, Lalvin ICV GRE® results in stable fresh fruit characteristics and delivers a big fore-mouth impact.

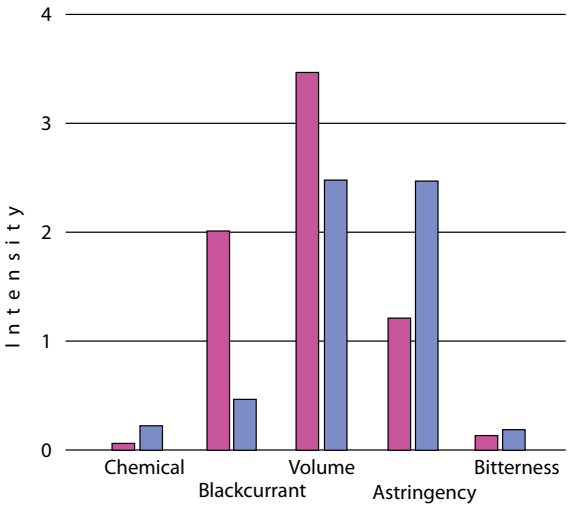
MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Active with competitive factor K2
- Alcohol tolerance up to 15%
- Moderate average lag phase
- Moderate fermentation rate
- Optimum temperature range: between 15°C to 30°C
- Moderate nitrogen needs
- A good aeration at the end of exponential yeast growth phase (about 1/3rd sugar depletion) is recommended especially for clear juice.
- Moderate production of volatile acidity
- Low SO_2 production
- Low H_2S production
- Low production of acetaldehyde and other SO_2 binding compounds
- Lowers T.A. 0.050 on average than other wine yeasts

AROMAS AND MOUTHFEEL



Lalvin ICV GRE® effect on the concentration of sulphur volatile components in Grenache 1993 (source R&D ICV)



Lalvin ICV GRE® effect on the sensory profile of Merlot 1998, 5 days of maceration with 4 delestage (source R&D ICV)

DOSAGE

White, Red and Rosé winemaking: 20 to 40 g/hL

INSTRUCTIONS FOR USE

1°/ Rehydrate in 10 times its weight of water (temperature between 35 and 40°C).
2°/ Dissolve carefully by gentle stirring and wait for 20 minutes.
3°/ Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be over 10°C (if any doubt, please contact your supplier or Lallemand).
4°/ The total rehydration duration should never exceed 45 minutes.
5°/ It is essential to rehydrate the yeast in a clean container.
6°/ The rehydration in must is not advisable.

LALLEMAND
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