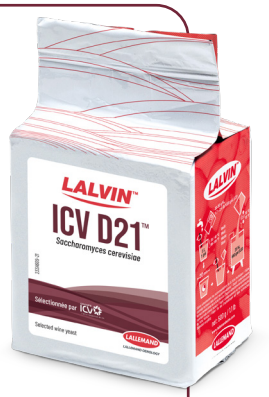
Wine yeast
selected from nature

LALVIN ICV D21™

Saccharomyces cerevisiae

For the fermentation of warm and hot climate grapes, low in acidity Contributes an intense front to, mid-palate tannin structure and higher color stability

DESCRIPTION



LALVIN ICV D21™ was isolated in 1999 from Pic Saint Loup Languedoc region during the ICV's Natural Microflora Observatory and Conservatory program. LALVIN ICV D21™ was selected for its ability to ferment wines with high color stability and palate structure. Unlike most wine yeast, LALVIN ICV D21™ contributes to higher acidity, bringing freshness to wines.

BENEFITS & RESULTS

LALVIN ICV D21™ releases polyphenol-reactive polysaccharides. Those polysaccharides contribute to a round and mid-palate intensity. These attributes tend to reduce the expression of cooked jam characters in highly mature and concentrated wines from Cabernet Sauvignon, Merlot, Shiraz, Barbera and Nebbiolo. It contributes to a stable aromatic profile with significant floral and fruity volatile compounds biosynthesis (β-ionone, ethyl hexanoate).

This yeast can also reduce the expression of herbaceous characters, particularly in Cabernet Sauvignon. When blended with wines fermented with LALVIN ICV D254™ and LALVIN ICV D80™, LALVIN ICV D21™ brings freshness, sustained intense fruit and lively sensations beginning in the front palate and carrying through the finish.

The fermentation kinetics of LALVIN ICV D21™ are very strong, even in low nutrient musts and high temperatures. This yeast can also be used in ripe white grapes / barrel fermentation where the development of fresh fruit aromas, acidity and volume are desired. Rosé wines fermented with LALVIN ICV D21™ have enhanced red fruit, volume and balance.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 15 to 28 °C
- Alcohol tolerance up to 16%
- Moderate fermentation rate
- Competitive ("Killer K2") factor active
- Low relative nutritional requirement
- Compatible with malolactic wine bacteria
- Acceptable volatile acidity production
- Low SO_2 production
- Low H_2S production
- Low foam formation

**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:

SCOTT LABORATORIES

1480 Cader Lane, Suite A
Petaluma, CA 94954
p. 707-765-6666 | f. 707-765-66
info@scottlab.com | scottlab.com