

LALVIN ICV D254™

Saccharomyces cerevisiae

Enhanced mouthfeel due to the production of polysaccharides For the production of Mediterranean-style red and white wines

DESCRIPTION

Isolated in 1997 from Syrah fermentations in Gallician, Costières de Nîmes area, Southern Rhône, by the Institut Cooperatif du Vin (ICV) in France. This yeast was selected after screening 3000 isolates, of which 450 were trialed for their oenological properties.

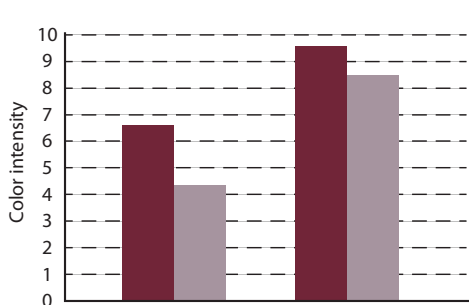
In red wines, LALVIN ICV D254™ contributes to volume, enhanced mid-palate mouthfeel, smooth tannins and a mildly spicy finish. In Chardonnay, it brings nutty aromas and creamy mouthfeel.



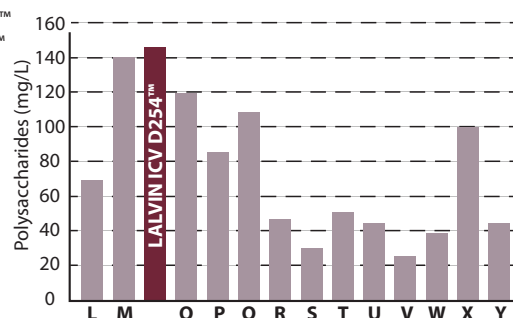
BENEFITS & RESULTS

LALVIN ICV D254™ is versatile and can be used in red and white winemaking. In red wines, LALVIN ICV D254™ contributes medium intensity lifted fruit aromas, often described as prune, blackberry, lifted balsamic characters and licorice. Spiciness on the finish characterizes this yeast. The palate structure is described as high volume, extensive mid-palate with smooth tannins with a long finish. Extraction of anthocyanins and tannins is high. LALVIN ICV D254™ is also used in Chardonnay where it tends to contribute butterscotch, butter, cream, smoke or nut characters. This yeast is a high producer of polysaccharides, and contributes to a round mouthfeel and good palate weight.

Mannoproteins and polyphenols stability



Effect of the LALVIN ICV D254™ yeast on the color and polyphenol stability after 3 years in a Grenache wine (R&D ICV).



Comparison of the polysaccharides production between different yeasts in synthetic must (Rosi et al.)

Some polysaccharides produced by the yeast during alcoholic fermentation can combine with polyphenols and increase stability (Saucier et al.) - (Escot et al.)



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*
 - Optimum fermentation temperature range: 15 to 30 °C
 - Alcohol tolerance up to 16% v/v when the fermentation is aerated and the temperature is maintained below 28 °C
 - Short lag phase
 - Moderate fermentation rate
 - Competitive ("Killer K2") factor neutral
 - Medium nutritional requirement
 - Compatible with malolactic wine bacteria
 - Low production of volatile acidity
 - Low SO₂ production
 - Low H₂S 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:



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

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. February 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
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Original by culture

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