

LALVIN ICV OKAY™

Saccharomyces cerevisiae

For fresh, aromatic and clean rosé, white and red wines
Low to no SO₂, H₂S and acetaldehyde production

DESCRIPTION

LALVIN ICV OKAY™ was selected during a PhD project using an innovative approach for the identification of a new mechanism responsible for the control of SO₂ and H₂S production by wine yeast. A genetic study identified the molecular basis of these properties. Innovative QTL marker-assisted selection techniques were used by Lallemand Oenology and the ICV Group (Institut Coopératif du Vin) in collaboration with INRAE and Sup' Agro Montpellier (France), to select Lalvin ICV OKAY™.

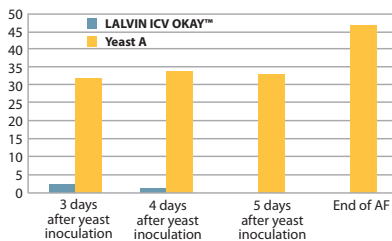
Selection method Patented (EP2807247) by INRAE.



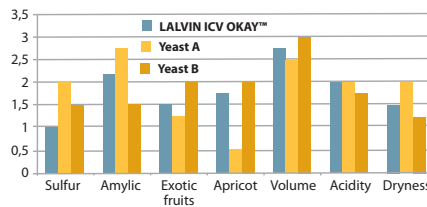
BENEFITS & RESULTS

LALVIN ICV OKAY™ offers excellent and reliable fermentation security under a broad range of winemaking conditions. LALVIN ICV OKAY™ exhibits a special ability to produce very low to no levels of SO₂ and sulfur off flavors including H₂S. It's very low to no acetaldehyde production will be a good asset to stabilize most wines with moderate SO₂ levels. For fresh aromatic rosé, white and red wines, LALVIN ICV OKAY™ is the ideal choice as it produces very low levels of volatile acidity. It tends to contribute good fruit intensity.

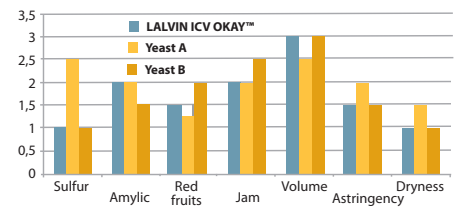
Total SO₂ produced during AF (mg/L)
Syrah rosé (results from INRA Pech Rouge-France)



Sensory Profile of 3 ICV yeasts
Grenache noir for rosé – R&D ICV



Sensory Profile of 3 ICV yeasts
Merlot – R&D ICV



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*
 - Optimum fermentation temperature range: 12 to 30 °C
 - Alcohol tolerance up to 16% v/v
 - Very short lag phase
 - Steady fermentation rate
 - Competitive ("Killer K2") factor active
 - Low relative nutritional requirement
 - Low volatile acidity production
 - Very low to no SO₂ production
 - Low H₂S production
 - Compatible with malolactic wine bacteria
 - Very low acetaldehyde production
- *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:



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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.

This yeast has been selected using a QTL (Quantitative Trait Locus) approach resulting from a collaborative research project with INRAE.

The PhD thesis "Identification of the molecular basis of technological properties of wine yeast" (Jessica Noble, Advisor: Bruno Blondin, 2011) resulted in the development of an innovative selection technique for yeast which produces very low to no levels of SO₂, H₂S and acetaldehyde. This work resulted in a patent application filled by INRAE: "Method of control of the production of sulfites, hydrogen sulfur and acetaldehyde by yeasts (Variants MET₂ / SKP₂)". This QTL mapping and backcrossing method were applied to select this yeast. Selection method Patented (EP2807247) by INRAE.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture