

LALVIN ICV SunRose™

Saccharomyces cerevisiae

Enhance freshness and red fruit character in your rosé wines

DESCRIPTION

LALVIN ICV SunRose™ is a selected wine yeast isolated from nature and specifically recommended for rosé wines focused on red fruits. LALVIN ICV SunRose™ produces elegant and complex wines with a balanced, round mouthfeel while preserving freshness.

Selected in collaboration with the Institut Coopératif du Vin (ICV), LALVIN ICV SunRose™ is especially suitable for Mediterranean grape varieties.

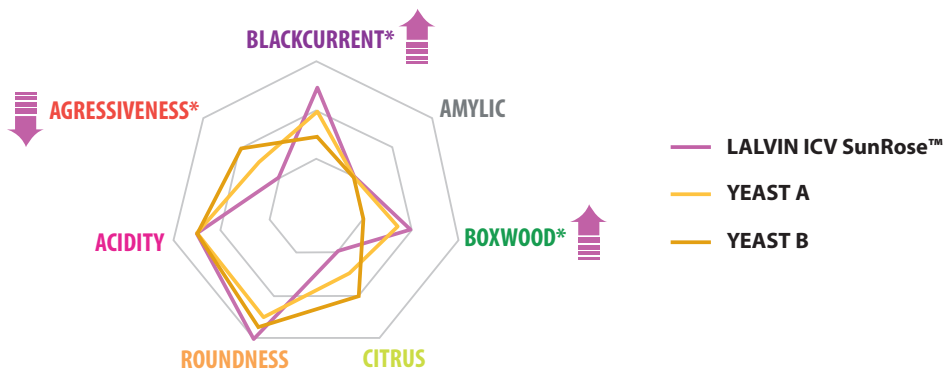


BENEFITS & RESULTS

LALVIN ICV SunRose™ favours the development of fresh, fruity aromas and it is suitable for different processes such as skin contact or saignée, while retaining the freshness that rosé lovers are looking for. It develops volume and roundness on the palate and balance that is valued in modern rosés.

With excellent implantation rates, low volatile acidity production even in grapes with high initial sugar content and robust character, LALVIN ICV SunRose™ is perfectly suitable for the fermentation of ripe grapes.

Comparative trial on a Syrah rosé wine



Sensorial analysis made by an expert panel of 10 judges.

* Significance level = 10%

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*
 - Optimum fermentation temperature range: 14 to 20 °C
 - Alcohol tolerance up to 16% v/v
 - Steady & moderate fermentation rate
 - Competitive ("Killer K2") factor positive
 - Medium relative nutritional requirement
 - Low SO₂ production
 - 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
- 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.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture