



# LALVIN V1116™

## "K1 (ICV/INRAE)"™

### *Saccharomyces cerevisiae*

Strong fermenter and high ester production  
under challenging conditions

#### DESCRIPTION

The LALVIN V1116™ "K1 (ICV/INRAE)"™ has been selected by the ICV Group (Institut Coopératif du Vin) from numerous strains isolated and studied in 1972 by Pierre Barre of the INRAE Montpellier.

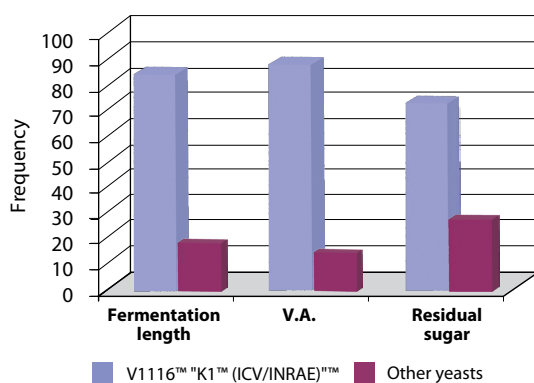
LALVIN V1116™ "K1 (ICV/INRAE)"™ expresses freshness of white grape varieties. Fresh fruit aromas are retained for a longer time when compared with wines fermented with other yeast strains (such as Prise de Mousse). LALVIN V1116™ "K1 (ICV/INRAE)"™ is one of the highest ester producers, well-suited for juices lacking aromatic complexity (as can be the case with neutral varieties and/or during high density, high yield vine production).

It performs well under difficult conditions such as extreme temperatures, high alcohol (18 % v/v), and low turbidity.



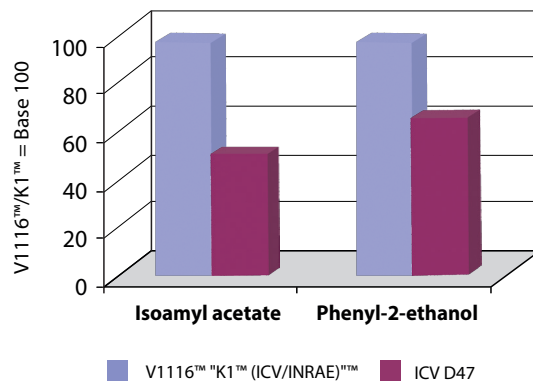
#### BENEFITS & RESULTS

Frequency of the trials where the V1116™ "K1 (ICV/INRAE)"™ is the most effective



138 ICV white and red wine trial

Effect of the V1116™ "K1 (ICV/INRAE)"™ yeast on volatile compounds with amyl and floral aromas



Merlot, rosé winemaking: R&D ICV

- PROPERTIES\***
- *Saccharomyces cerevisiae* var. *cerevisiae*
  - Optimal fermentation temperature range: 10 to 35 °C
  - Alcohol tolerance up to 18% v/v
  - Particularly short lag phase
  - Fast fermentation rate
  - Competitive ("Killer K2") factor neutral
  - Low relative nutritional requirement
  - Low volatile acidity production
  - Average to high SO<sub>2</sub> production
  - Low H<sub>2</sub>S production
  - Low foam formation
  - O<sub>2</sub> requirement: high (necessary for the synthesis of survival factors)
  - Recommended for white wines, cider, ice wines. It can also be used for rosé or red wines
- \*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.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD  
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