



# LALVIN ICV OKAY™

*Saccharomyces cerevisiae* var. *cerevisiae*  
Selected active dry wine yeast



For over 25 years, Lallemand has been selecting the best wine yeasts from nature. Increasingly demanding fermentation conditions have led Lallemand to develop a new production process for these natural (100% natural and GMO-free) yeasts. Since 2006, the YSEO™ process has optimised the reliability of alcoholic fermentation, reducing the risk of organoleptic deviations.



## For young fresh aromatic rosé, white and red wines

### Applications

Winemaker and market needs, especially for bulk early released wine, focus on regular aromatic profile and analytical characteristics such as volatile acidity, SO<sub>2</sub> level, sulfur compounds, etc.

In order to respond to such demand, Lallemand and ICV have selected with the collaboration of INRA and Sup'Agro Montpellier, LALVIN ICV OKAY™ for its special ability to avoid SO<sub>2</sub> and negative sulfur compounds production, with the security to complete rapid alcoholic fermentation in a large range of winemaking conditions.

Moreover the low acetaldehyde production of Lalvin ICV OKAY® will be a good asset to stabilize most of wines with moderate SO<sub>2</sub> level.

Adapted to fresh aromatic rosé, white and red wines usually obtained at low temperature and NTU conditions, Lalvin ICV OKAY® produces very low level of volatile acidity.

Lalvin ICV OKAY® selection has been the aim of a PhD. related to Identification of a new mechanism responsible for the control of SO<sub>2</sub> and H<sub>2</sub>S production.

Selected in collaboration with

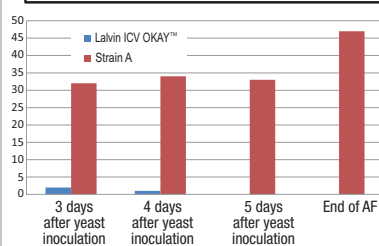


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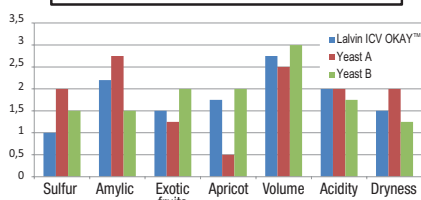
## Sensory profile

Better control of your SO<sub>2</sub> management with less acetaldehyde production is going to contribute to the achievement of getting wines with fruity expression and without negative sulfur compound such H<sub>2</sub>S.

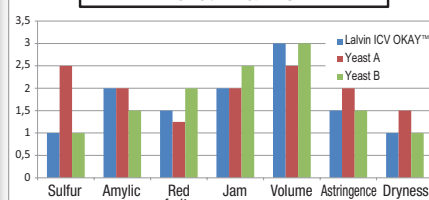
**Total SO<sub>2</sub> produced during AF (mg/L)**  
Syrah rosé (results from INRA Pech Rouge-France)



**Sensory Profile for 3 ICV yeasts**  
Grenache noir for rosé - R&D ICV



**Sensory Profile for 3 ICV yeasts**  
Merlot - R&D ICV



### Technical characteristics

- ✓ *Saccharomyces cerevisiae* var. *cerevisiae*
- ✓ Active with competitive K2 factor
- ✓ Very short lag phase
- ✓ Complete to regular fermentation rate
- ✓ Alcohol resistance: up to 16% vol.
- ✓ Temperature tolerance: 12° to 30°C
- ✓ Low requirement in assimilable nitrogen
- ✓ Very low SO<sub>2</sub> production
- ✓ Low H<sub>2</sub>S production
- ✓ Low volatile acidity production
- ✓ Very good malolactic fermentation compatibility
- ✓ Intense fruity aroma
- ✓ Very positive tension in mouth with good balance in between volume and low bitterness

### Packaging and storage

- Available in 500 g and 10 kg box
- Store in a cool dry place.
- To be used once opened.

### Instructions for use

**Dosage for 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. Dissolve by gently stirring and wait for 20 minutes.
3. Add the must. The difference in temperature between the must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatise the temperature of the medium by slowly adding must).
4. The total rehydration time should not exceed 45 minutes.
5. It is crucial that a clean container is used to rehydrate the yeast.
6. Rehydration in must is not advisable.
7. In musts with high alcohol potential (> 13% v/v), the addition of a 20 g/hL dose of protector GO-FERM PROTECT™ during rehydration is recommended.

**Distributed by:**