



ICV OPALE 2.0™



ORIGIN AND APPLICATION

For rosé and white wine with citrus and exotic notes.

The selection of **Lalvin ICV Opale 2.0™** was largely made possible through a collaborative study between the ICV Group, Lallemend oenology, SupAgro and INRA Montpellier. This study, using the QTL technique (Quantitative Trait Locus), was used during the thesis: Identification of the molecular basis of technological properties of wine yeast (Jessica Noble, Advisor: Bruno Blondin, 2011). This work resulted in a patent application filed by INRA and Montpellier SupAgro: «*Method of control on the production of sulfites, hydrogen sulfur and acetaldehyde by yeast (Variants MET2 / SKP2)*». This approach has enabled the development of an innovative selection technique for yeast which produces low levels of SO₂, H₂S and acetaldehyde.

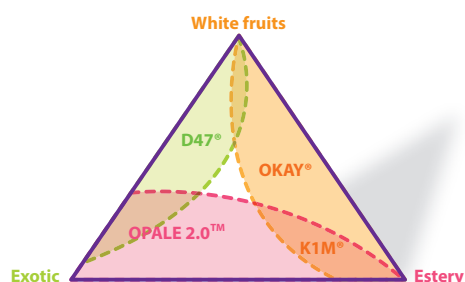
Lalvin ICV Opale 2.0™ exhibits a special ability to produce very low levels of H₂S and SO₂. Moreover, the final level of acetaldehyde fermented with **Lalvin ICV Opale 2.0™** will be a good asset to stabilize most wines with moderate SO₂ level. **Lalvin ICV Opale 2.0™** is a good alternative to other selected wine yeast to obtain more freshness in wine; it contributes to exotic, tropical and citrus fruit intensity.



MICROBIAL AND OENOLOGICAL PROPERTIES

- Recommended for mediterranean rosé and white wine.
- *Saccharomyces cerevisiae*
- Killer Factor Active.
- Alcohol tolerance: >16 % v/v
- Low Nitrogen demand
- Temperature: 12 to 30 °C
- Reliable to ferment in high must clarified
- POF Negative
- Short lag phase and moderate fermentation vigor.
- Very low potential for SO₂ production
- Low foam producer.
- Low acetaldehyde producer

Aromatic profile



Chardonnay direct press - Static cold clarification
 13.4% vol. - pH 3.35, malic 2.6 g/L - FAN 245 mg/L

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemend yeast production process to meet demanding fermentation conditions. While not all yeast benefit from this process, YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of organoleptic deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.



INSTRUCTION FOR USE

Dosage Rate:

- 25g/hL of Active Dried Yeast (this will provide an initial cell population of approximately 5×10^6 viable cells/mL)
- 30g/hL of Go-Ferm Protect® / Go-Ferm Protect Evolution™
- Nitrogen source from the Fermaid™ range

Procedure for 1000L ferment.

- 1) Add 300g of Go-Ferm Protect® / Go-Ferm Protect Evolution™ to 5L of 40-43°C clean, chlorine free water. Stir until an homogenous suspension free of lumps is achieved.
- 2) When the temperature of this suspension is between 35-40°C, sprinkle 250g of yeast slowly and evenly onto the surface of the water, whilst gently stirring. Ensure any clumps are dispersed.
- 3) Allow to stand for 20 minutes before further gently mixing.
- 4) Mix the rehydrated yeast with a little juice, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
- 5) Inoculate into the must.

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

PACKAGING AND STORAGE

- All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original *by culture*