



TERROIR SELECTION : LANGUEDOC

**Lalvin ICV-K1 (V1116)**

**FRESH FRUIT WHITE WINES**

**APPLICATIONS**

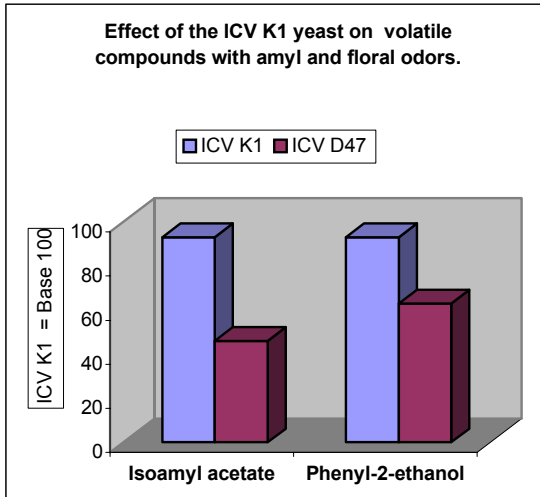
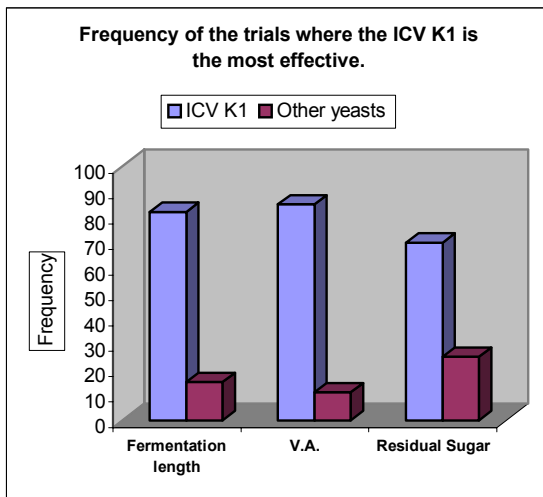
The ICV-K1 has been isolated in 1972 by Pierre Barre of the INRA Montpellier. When fermented at low temperatures (below 16°C) and with the right addition of nutrients, ICV-K1 is one of the more floral ester producing yeast (isoamyl acetate, hexyl acetate, phenyl ethyl acetate). These esters bring fresh, floral aromas to neutral varieties or high yield grapes. Among the high ester producers, ICV-K1 is the most resistant to difficult fermentation conditions such as low turbidity, low temperature, and low fatty acid content. ICV-K1 is a proven strain for the fermentation of ice wines. It can also be used for rosé or red wines.

**MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES**

*Saccharomyces cerevisiae cerevisiae*  
 Competitive factor K2  
 Alcohol tolerance up to 18%  
 Particularly short lag phase  
 Moderate fermentation rate  
 Very large range of fermentation temperatures (10 to 35°C)  
 Low production of H<sub>2</sub>S

Low to average requirement in assimilable nitrogen  
 O<sub>2</sub> requirement: high (necessary for the synthesis of survival factors)  
 Low production of volatile acidity  
 Average SO<sub>2</sub> production  
 Low foam formation

**KINETICS AND FERMENTATION TEMPERATURE**



138 ICV trials since 1983

Merlot 1990, rosé winemaking : R&D ICV



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#### DOSAGE

White, Red and Rose winemaking:	25 to 40 g/hl
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*Note: dosage range is based on the must sugar content and sanitary state of the grapes and winery.*

#### HOW TO USE

Rehydrate ICV K-1 in 5 times its weight of water at 40°C. Let stand for at least 20 minutes then gently stir occasionally to break up any clumps. Add to the must.

- THE TOTAL REHYDRATION DURATION SHOULD NEVER EXCEED 45 MINUTES
- AVOID COLD SHOCKING THE YEAST. THE TEMPERATURE DROP BETWEEN THE MUST TO BE INOCULATED AND THE REHYDRATION MEDIUM SHOULD NEVER BE >10°C (if any doubt, please contact your supplier or Lallemant)
- IT IS ESSENTIAL TO REHYDRATE THE YEAST IN A CLEAN CONTAINER.
- INITIAL REHYDRATION IN MUST IS NOT ADVISABLE.

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Lallemant guarantees the quality of its products sold in their original packaging, used in conformity with the expiration date and storage conditions.

The information 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.

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FOR MORE INFORMATION: [www.lalvinwine.com](http://www.lalvinwine.com)

