



TERROIR SELECTION : LANGUEDOC

Lalvin ICV-K1 (V1116)

FRESH FRUIT WHITE WINES

APPLICATIONS

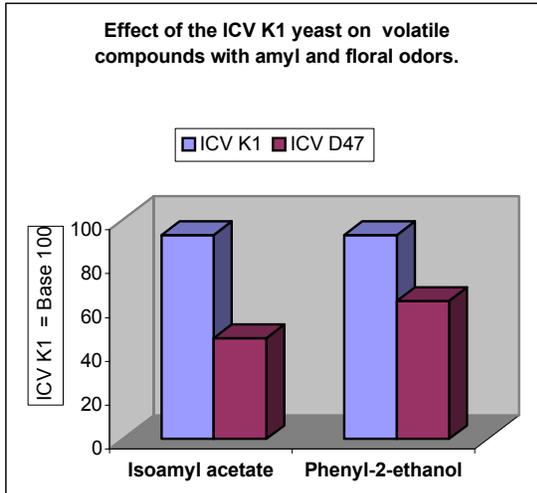
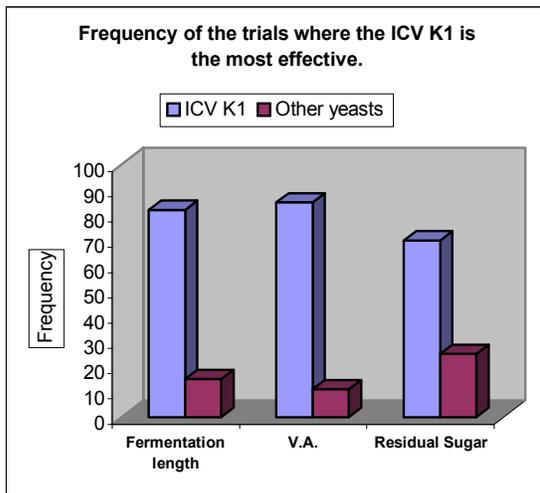
The ICV-K1 has been isolated in 1972 by Pierre Barre of the INRA Montpellier. When fermented at low temperatures (below 16°C) and with the right addition of nutrients, ICV-K1 is one of the more floral ester producing yeast (isoamyl acetate, hexyl acetate, phenyl ethyl acetate). These esters bring fresh, 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 H₂S

Low to average requirement in assimilable nitrogen
 O₂ requirement: high (necessary for the synthesis of survival factors)
 Low production of volatile acidity
 Average SO₂ production
 Low foam formation

KINETICS AND FERMENTATION TEMPERATURE



138 ICV trials since 1983

Merlot 1990, rosé winemaking : R&D ICV



TERROIR SELECTION : LANGUEDOC

Lalvin ICV-K1 (V1116)

FRESH FRUIT WHITE WINES

DOSAGE

White, Red and Rose winemaking:	25 to 40 g/hl
---------------------------------	---------------

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.

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.

FOR MORE INFORMATION: www.lalvinwine.com

