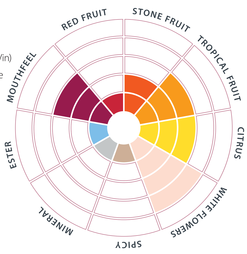
The World's Greatest Wineries Use

LALVIN™ SELECTED WINE YEASTS

LALVIN D47™

For complex Chardonnay

Lalvin D47™ has been isolated in France in the Côtes-du-Rhône area by the ICV (Institut Coopératif du Vin) to produce full-bodied barrel- fermented Chardonnay and other white varietal grapes. Due to the release of polysaccharides into the must during fermentation, this yeast contributes to a round, soft palate with good weight. This process can also help to stabilize aromatic compounds. Lalvin D47™ is highly recommended to produce premium, barrel fermented Chardonnay. When left on lees, spicy, tropical and citrus notes will develop and the wine is then said to have a silky persistence. This strain is very compatible with malolactic-bacteria.



Grape variety pairing
Chardonnay, Gewurztraminer, Riesling, Roussanne, Sauvignon Blanc, Viognier.

Wine Styles
Complex white and Rosé wines with citrus and floral notes.Useful for a wide range of applications, including mead and fruit cider fermentations.

Alcohol tolerance
Up to 15%

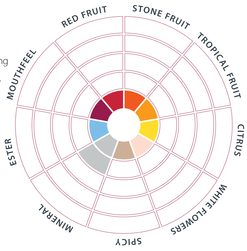
Fermentation range
15-30°C (59-86°F)

Inoculation rate
0.2-0.4g/L

LALVIN EC1118™

The Original *Prise de Mousse*

Lalvin EC1118™ has been selected in a famous sparkling wine region for its excellent properties in producing sparkling base wine as well as "in-bottle" secondary fermentation. It is very resistant to osmotic pressure. Lalvin EC1118™ is known for its robust and reliable fermentation kinetics. Its sensory contribution is considered neutral as it gives very little sensory contribution to the wine. It is used extensively in the world for the production of both white and red wines.



Grape variety pairing
Brings fresh floral aromas to neutral varieties or high-yield grapes.

Wine Styles
Sparkling wine base and Prise de Mousse. Useful for a wide range of applications, including wine and fruit cider fermentations.

Alcohol tolerance
Up to 18%

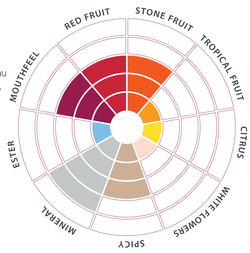
Fermentation range
10-30°C (50-86°F)

Inoculation rate
0.2-0.4g/L

LALVIN BOURGOVIN RC212™

For Pinot Noir Style

Lalvin Bourgovin RC212™ has been isolated in the Burgundy region of France, by the Bureau Interprofessionel des Vins de Bourgogne (BIVB) for its ability to highlight the Pinot Noir grape variety qualitative potential, especially in regards to the polyphenols. Indeed, thanks to its limited cell wall polyphenol absorption, Lalvin Bourgovin RC212™ promotes color and tannin stabilization during fermentation. This specific property makes Lalvin Bourgovin RC212™ a perfect choice to ferment grape varieties such as Pinot Noir, Grenache and Zinfandel with delicate structure, ripe cherry, bright fruity and spicy character.



Grape variety pairing
Pinot Noir, Grenache, Cabernet Franc.

Wine Styles
For delicate and elegant red wines (supports color and structure).

Alcohol tolerance
Up to 16%

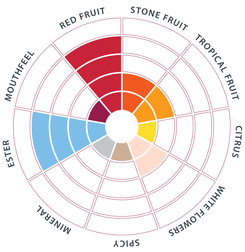
Fermentation range
18-30°C (64-86°F)

Inoculation rate
0.2-0.4g/L

LALVIN 71B™

Fruity and "Nouveau" Styles

Lalvin 71B™ has been isolated and selected by INRA Narbonne (France), for its ability to produce a high level of esters (isoamyl ester), allowing it to reinforce the aromatic profile of wines fermented from neutral varieties. Lalvin 71B™ has the capacity to absorb polyphenolic compounds on its cellular wall which limits tannin structure of young and fresh red wine. Grape must inoculated with Lalvin 71B™ will easily go through malolactic fermentation, as 20-40% of malic acid can be metabolized by this yeast strain during primary fermentation. Lalvin 71B™ is the perfect choice to create young, fresh and fruity red, rosé and white wines that are easy to drink.



Grape variety pairing
Cabernet Franc, Gewürztraminer, Grenache, Pinot Gris, Riesling, Viognier, Zinfandel and Gamay.

Wine Styles
Red, rosé and white young, fresh and fruity wine with smooth tannin structure as well as fruit ciders.

Alcohol tolerance
Up to 14%

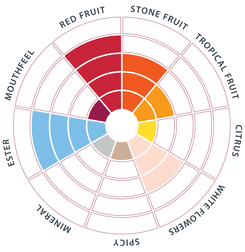
Fermentation range
15-30°C (59-86°F)

Inoculation rate
0.2-0.4g/L

LALVIN K1™ (V1116)

Fresh and Fruity Styles

Lalvin K1™ (V1116) has been selected by INRA Montpellier located in France in the Mediterranean region. When fermented at low temperatures (below 16°C) and with the right addition of nutrients, Lalvin K1™ (V1116) is one of the yeast producing the most floral esters (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, Lalvin K1™ (V1116) is the most resistant strain in difficult fermentation conditions, such as low turbidity, low temperature and low fatty acid content. Lalvin K1™ (V1116) is also a proven strain for the fermentation of ice wines.



Grape variety pairing
Brings fresh floral aromas to neutral varieties or high-yield grapes.

Wine Styles
Aromatic red, white, late harvest and sparkling wines.

Alcohol tolerance
Up to 18%

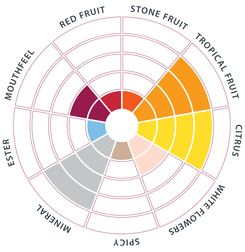
Fermentation range
10-35°C (50-95°F)

Inoculation rate
0.2-0.4g/L

LALVIN QA23™

For complex Sauvignon Blanc

Lalvin QA23™ was selected in Portugal by the University of Tras os Montes e Alto Douro (UTAD) in cooperation with Viticultural Commission of Vinhos Verdes region. Lalvin QA23™ has a very high β-glucosidase activity, an enzyme which helps to cleave non-volatile aromatic compounds into their volatile state. Hence this yeast contributes to varietal / terroir fruit expression. Its use for Sauvignon Blanc is therefore highly recommended. Known for its reliability and robustness, Lalvin QA23™ tends to ferment well in clarified juice, low in nutrients.



Grape variety pairing
Sauvignon Blanc, Chenin Blanc, Colombard, Gewürztraminer, Muscadelle, Pinot Gris, Riesling, Semillon, Viognier and Roussanne.

Wine Styles
Varietal aromatic white wines.Useful for a wide range of applications, including mead and fruit cider fermentations.

Alcohol tolerance
Up to 16%

Fermentation range
14-28°C (57-82°F)

Inoculation rate
0.2-0.4g/L

STYLE GUIDE

	RC 212	ICV D47	71B-1122	K1-V1116	EC-1118	QA23
WHITES	★	✲✲✲	✲✲✲	✲✲✲	✲✲✲	✲✲✲
ROSÉ	★	✲✲✲	✲✲✲	✲✲✲	★★	★
RED	✲✲✲	★★	✲✲✲	✲✲✲	✲✲✲	★
LATE HARVEST	★	★	★★	✲✲✲	✲✲✲	✲✲✲
RESTART STUCK FERMENTATION	★	★	★	✲✲✲	✲✲✲	✲✲✲
MEAD	★	★	★	✲✲✲	✲✲✲	✲✲✲
CIDER	★	✲✲✲	✲✲✲	✲✲✲	✲✲✲	✲✲✲

5g nitrogen-flushed sachets to maintain optimal yeast viability

GMO and Gluten-free

Product of Canada

LALLEMAND