

Lalvin ICV OPALE®

AROMATIC YEAST FOR WHITE AND ROSÉ WINES

APPLICATIONS

This is the latest natural yeast selection from the Institut Coopératif du Vin (ICV). The LALVIN ICV OPALE® when compared with other yeasts develops more volatile aromatic compounds resulting in intense and complex fruit aromas in premium white and rosé wines. This yeast also shows good fermentation abilities in the high maturity grapes coming from the Mediterranean and Rhône regions. Wines fermented with LALVIN ICV OPALE® give the initial impression of volume and softness, followed by a round, intense midpalate and balanced finish. The LALVIN ICV OPALE® is made by Lallemend in active dried form using the YSEO® process.

OENOLOGICAL AND MICROBIOLOGICAL PROPERTIES

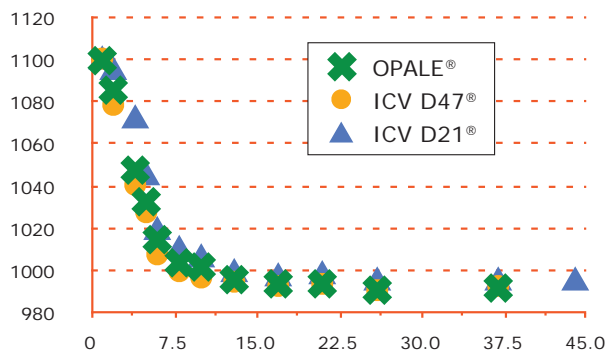
- *Saccharomyces cerevisiae*
- Active competitive factor
- Short lag phase
- Complete and regular fermentation rate
- Medium requirements for nitrogen
- Optimal fermentation temperatures: 15° to 30°C
- Lowers malic acid 0.1 to 0.4 g/L
- Low SO₂ production
- Low H₂S production
- Low foam formation
- More volatile aromatic compounds for Sauvignon blanc, Syrah rosé and Chardonnay compared to other yeasts
- Intense and complex fruity aromas
- Low level of herbaceous notes
- Volume and softness at first impression, the mid-palate is round and intense with a balanced final impression

TRIAL RESULTS

Fermentation kinetics for a Chardonnay at 14°C and 190 mg/L assimilable nitrogen.

Source:

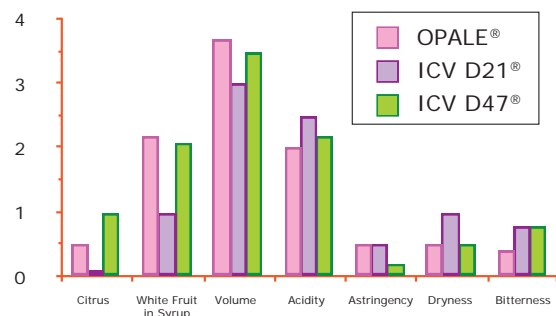
Cave Coopérative d'Alignan du Vent (34) & ICV Béziers.



Effect of ICV OPALE® on the sensory profile of a Chardonnay wine 1 year after bottling.

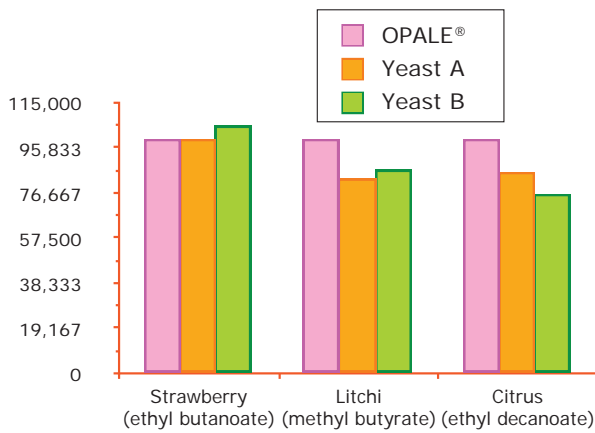
Source: ICV R&D department, internal document.

Sensory analysis with the ASDQ method on a scale of 1 to 4.



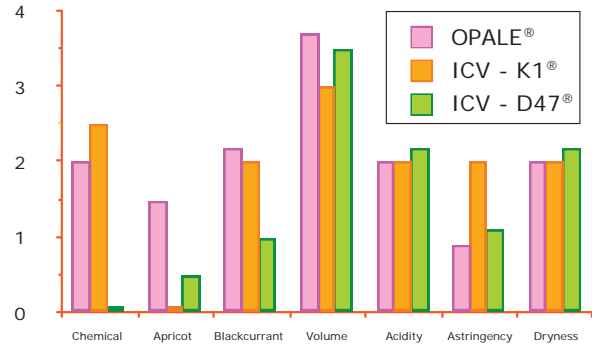
Effect of ICV OPALE® on the concentration of volatile compounds in a 2006 Sauvignon blanc.

Source: ICV R&D department, internal document.
Data converted to 100 base for OPALE®.



Effect of ICV OPALE® on the sensory profile of a rosé wine.

Source: Biotechnologies group, internal document. Sensory analysis with the ASDQ method on a scale of 1 to 4.



DOSAGE

White and Rosé winemaking: 25 to 40 g/hL

Note: Dosage range is based on the sugar content of must and the sanitary state of the grapes and winery.

INSTRUCTIONS FOR USE

Rehydrate ICV OPALE® in 10 times its weight of water at 40°C. If using GO-FERM, prepare GO-FERM suspension in 20 times its weight of water at 42°C prior to adding the active dried yeast. Let stand for at least 20 minutes then gently stir to break up any clumps. Add to the must.

- TOTAL REHYDRATION TIME 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 in doubt, please contact your supplier or Lallemand).
- IT IS CRUCIAL TO REHYDRATE THE YEAST IN A CLEAN CONTAINER.
- INITIAL REHYDRATION IN MUST IS NOT ADVISABLE.

Lallemand guarantees the quality of its products sold in their original packaging, used in conformity with the expiration date and recommended 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.

Produced by: **LALLEMAND** www.lallemandwine.us



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