

# The World's Greatest Wineries Use Lalvin Selected Wine Yeasts

*Selected from nature*



WINE YEAST • LEVURE À VIN • LEVADURA ENOLÓGICA

**LALVIN** SANS OGM ni GLUTEN

GMO- and GLUTEN-FREE LIBRE de OGM y de GLUTEN

**71B-1122**  
*Saccharomyces cerevisiae*  
I.N.R.A. – Narbonne

FOR • POUR • PARA  
4.5 – 23 L (1.5 IMP. GAL / 1.4 U.S. GAL)  
NET WEIGHT • POIDS NET • PESO NETO  
5 g (0.176 oz)

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**Bourgovin RC 212**  
*Saccharomyces cerevisiae*  
B.I.V.B.

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**EC-1118**  
*Saccharomyces cerevisiae* (ex-bayanus)  
Sparkling wines / Vins effervescents / Vinos espumosos

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**K1-V1116**  
*Saccharomyces cerevisiae*  
I.N.R.A. – Montpellier

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**ICV D47**  
*Saccharomyces cerevisiae*  
Selection ICV

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**QA23**  
*Saccharomyces cerevisiae*  
C.R.V.V. U.T.A.D. Portugal

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Available in 2014

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**BM 4x4**  
*Saccharomyces cerevisiae*  
Università degli Studi di Siena

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NET WEIGHT • POIDS NET • PESO NETO  
5 g (0.176 oz)

Visit  
[www.lallemandyeast.com](http://www.lallemandyeast.com)  
for  
yeast recommendations  
for specific varietals,  
detailed technical information,  
articles, and more

	RC 212	ICV D47	71B-1122	K1-V1116	EC-1118	QA23	BM 4x4
Dry whites	*	****	**	***	***	****	*
Blush or R.S. whites	*	****	****	**	**	**	*
Nouveau	*	*	****	**	**	*	*
Young reds	****	*	****	**	**	**	***
Aged reds	****	*	**	***	***	*	****
Champagne base	*	*	*	**	****	****	*
Secondary ferment	*	*	*	*	****	***	*
Stuck fermentations	*	*	*	***	****	***	*
Late harvest	*	*	***	***	****	***	*
Sensory effect	E.V.C.	E.V.C.	Esters	Neutral	Neutral	E.V.C.	E.V.C.
Temp. Range (°Celsius)	20-30	15-20	15-30	10-35	10-30	15-32	16-28
Fermentation speed	Moderate	Moderate	Moderate	Moderate	Very fast	Fast	Moderate
Alcohol tolerance (%/vol)	16%	14%	14%	18%	18%	16%	16%
Nutritional requirements	High	Low	Low	Low	Low	Low	High
Mead		X			X	X	
Cider		X	X			X	

\*\*\*\* Strongest recommendation — E.V.C.: Enhances Varietal Character

