

YEAST SUGGESTIONS FOR

RED WINE STYLE OBJECTIVES

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| COLOUR STABILISATION | LALVIN BRL97™ + structure | LALVIN RC212™ + structure | IOC REVELATION TERROIR™ | | | | | |
| ENHANCE VARIETAL CHARACTER PLUS | UVAFERM BDX® + colour stabilisation | LEVEL2® SOLUTIONS *BIODIVA™ + mouthfeel | LALVIN CLOS™ + complexity | LALVIN ICV GRE™ + volume | LALVIN® RHONE 2056® + colour stabilisation | ENOFERM® RP15™ + richness | ENOFERM® SYRAH™ + volume | LALVIN PERSY™ - SO ₂ , H ₂ S |
| ESTERS | LALVIN 71B® | AFFINITY™ | | | | | | |
| PHENOLIC EXTRACTION / TEXTURE | ENOFERM CSM™ | LALVIN ICV D21™ | LALVIN ICV D80™ | LALVIN M™ | LALVIN RHONE 2226® + high alcohol tolerance | LALVIN RHONE 2323® | ENOFERM T306™ | |
| ROUNDNESS / PALATE VOLUME | LALVIN BM 4X4™ + colour stabilisation | LALVIN BM45™ + colour stabilisation | VELLUTO EVOLUTION™ | LALVIN ICV D254™ | UVAFERM HPS™ + mouthfeel | IOC R 9008™ | | |
| SPECIAL FEATURES | UVAFERM 43® Fructophilic - restart stuck AF | ENOFERM AMH™ Long lag phase | LALVIN DV10™ Elegant, neutral and robust | LALVIN EC1118™ Neutral workhorse | LALVIN ICV OKAY® Low H ₂ S, SO ₂ and acetaldehyde production | ENOFERM M2® Workhorse strain | IONYSwF™ Lower alcohol Higher acidity | LEVEL2® SOLUTIONS *LAKTIA™ More acidity |

* Please note that BIODIVA™, FLAVIA™ and LAKTIA™ will not complete alcoholic fermentation without the sequential inoculation of a paired *Saccharomyces cerevisiae* strain. Circumstances such as fruit quality, variety, winemaking practice, must parameters and cellar conditions are infinitely variable and impact on yeast expression and performance. Please refer to the technical datasheet for each yeast.