

YEAST SUGGESTIONS FOR

RED WINE STYLE OBJECTIVES

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®							
PHENOLIC EXTRACTION / TEXTURE	ENOFERM CSM™	LALVIN ICV D80™	LALVIN M™	LALVIN RHONE 2226® + high alcohol tolerance	LALVIN RHONE 2323®			
ROUNDNESS / PALATE VOLUME	LALVIN BM 4X4™ + 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.