

YEAST SUGGESTIONS FOR

WHITE WINE STYLE OBJECTIVES

**LALVIN
DV10™**

**LEVEL2® SOLUTIONS
*FLAVIA™**
+ mouthfeel

**UVAFERM
GHM™**

**LALVIN
QA23®**

**UVAFERM
SVG™**

**LALVIN
Ba11™**
+ mouthfeel

LALVIN SENSY™
+ mouthfeel

**LALVIN
ICV D47™**
+ volume

**LALVIN
ICV GRE™**
+ volume

**LALVIN
RHONE 2056®**
+ volume

**LALVIN
R-HST™**
+ mouthfeel

**LALVIN
71B®**

**LALVIN
ICV OPALE 2.0™**
+ volume

**ENOFERM
M1™**

**LALVIN
R2™**

**LALVIN
RHONE 4600™**
+ volume

CROSS EVOLUTION
+ mouthfeel

**UVAFERM
EXENCE™**
+ esters

**IOC
REVELATION THIOLS™**

IOC BE THIOLS™

**LALVIN
MSB™**

**LALVIN
BM4X4™**

**LALVIN
ICV D254™**
+ complexity

**LALVIN
CY3079™**

**LEVEL2®
SOLUTIONS
*BIODIVA™**

**LALVIN
MSB™**

**UVAFERM
43®**
Fructophilic - restart stuck AF

**LALVIN
C™**
Reduce Malic acid in
AF + Esters

**LALVIN
EC1118®**
Safe and secure workhorse

**LALVIN
ICV OKAY®**
Low H₂S, SO₂ and
Acetaldehyde production

IONYSWF™
Lower alcohol
Higher acidity

**LEVEL2®
SOLUTIONS
*LAKTIA™**
Acidification

**LALVIN
CY3079™**

**LALVIN
ICV D47™**

**LALVIN
QA23®**

* 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.