



1. Yeast Presentation:

This *Saccharomyces cerevisiae* yeast was isolated in 1992 in Cornas (France) by ICV. It is endowed with the competition factor (K2 phenotype). This enological yeast was selected to meet the requirements for sensorial profiles for red wines international markets.

2. Main technical characteristics:

- Direct and mature aromatic varietal expression.
- Round and dense on the palate, supple and fruity finish, particularly for short macerations.
- Good coating of the tannic structure, including grapes with imperfect phenolic maturity
- Good color stability.

3. Precautions:

- Apply carefully Mediterranean fermentation good practices with high maturity grapes.
- Sensitive to extreme temperatures (less than 15°C and over 30°C) and to the absence of aeration at densities approaching 1070, particularly in the case of clear juice, maturity > 13,5° potential alcohol and grapes lacking in nutrients.

4. Present applications:

- Red wines, and varieties in particular: Merlot, Cabernet, Syrah. As the basis of large quantity blends where it contributes to a varietal quality and balance on the palate.
- For rosé and white wines, it contributes to a mature fruity style and to foremouth volume.

5. Experimental illustrations

Figure n°1. Effect of ICV GRE on the concentration of volatile sulphur compounds in red wine. Grenache 1993. *L* yeast: reference yeast for this type of wine. Source: in-house document.

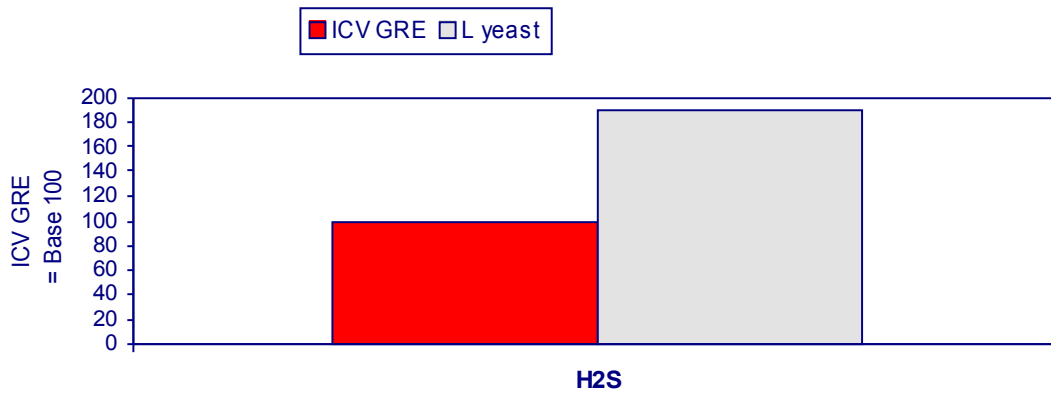
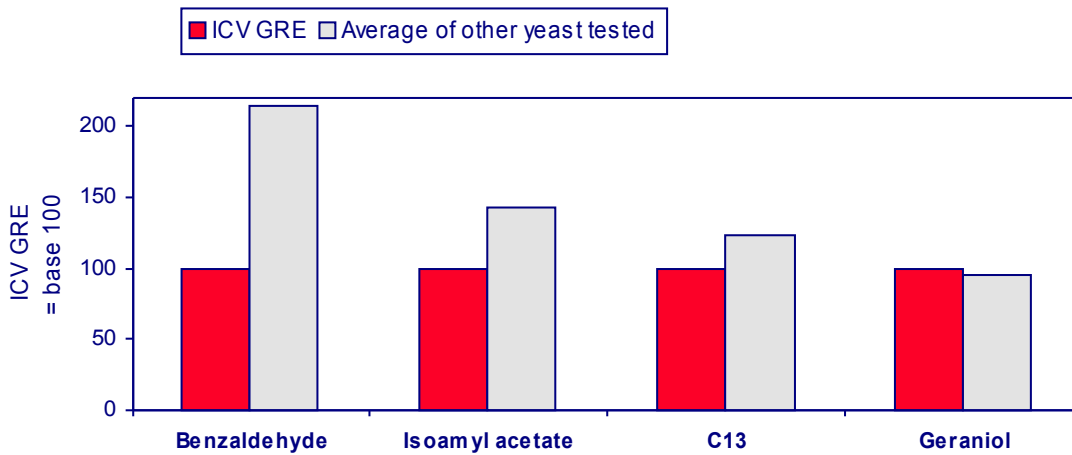


Figure n°2. Effect of ICV GRE on relative concentration in volatile compounds of red wine. Syrah 1996. Source : ICV R&D Department.



Legend :

Benzaldehyde: aldehyde with a strong smell of white glue.

Isoamyl acetate: ester with a strong amylic and chemical smell.

C13 = C13-norisoprenoid: ripe fruit smell.

Geraniol: terpenol with a floral smell.

Figure n°3. Effect of ICV GRE on the sensorial profile of red wines. Merlot 1998, 5-day maceration with 4 "délestages". Source : ICV R&D Department, in-house document.

