

IOC Twice

DRY ACTIVE YEAST

The perfect balance between volume in the mouth and a fresh finish with white wines



↓ OENOLOGICAL APPLICATIONS

The **IOC Twice** yeast has been chosen by the French Institut Français de la Vigne et du Vin of Beaune as the yeast best suited to the preparation of Chardonnay wines that are fresh, complex and balanced. The trials carried out revealed its suitability for highlighting fresh citrus aromas (especially lemon), peach, apricot and flowers.

Remarkably, **IOC Twice** brings an incomparable amplitude and roundness on the attack and mid-palate, followed by a fresh finish for the perfect balance.

Particularly well adapted to fermentation in tanks, **IOC Twice** has been used with success on numerous Chardonnay wine musts around the world as well as with other grape varieties (Viognier, Grenache, Sémillon, Gros Manseng, etc).

Its moderate fermentation rate ensures its use too with medium sweet wines and dessert wines owing to its excellent suitability for fortified wines.

↓ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*.
- Killer factor: active K2.
- Resistance to alcohol: 15% vol (where turbidity > 80 NTU)
- Nitrogen requirements: high. A nutritional supplement is always needed and must be adapted to the initial yeast assimilable nitrogen level. Favour the use of amino acid nutrients at the start of fermentation and then, one third of the way through fermentation, add ammoniacal nitrogen or even mixed nutrients.
- Ensure regular fermentation at between 18°C and 25°C. Avoid temperatures that are too high or too low to ensure that fermentation runs smoothly.
- Latency phase: short.
- Fermentation rate: slow to moderate.
- Production of volatile acidity: low.
- Production of SO₂: very low.
- Production of ethanal: very low.
- Production of froth: very low.
- Compatibility with winemaking bacteria in simultaneous or sequential inoculation: good / very good.
- A yeast produced using Lallemend's YSEO® process.

↓ MICROBIOLOGY QUALITIES

- Viable yeasts: > 10 billion cells/g.
- Microbiological purity: less than 10 wild yeasts per million cells.

↓ RECOMMENDED QUANTITIES & INSTRUCTIONS FOR USE

- Quantity to use: 20 to 30 g/100L of wine must.
- Rehydrate in 10 times its own weight of water at 37°C. The product should not be rehydrated directly in the must. It is essential to rehydrate the yeast in a clean container.
- Stir gently and then leave to rest for 20 minutes.
- If necessary, acclimatise the yeast culture to the temperature of the wine must by incorporating the must gradually. The difference in temperature between the must being inoculated and the rehydration medium must never be greater than 10°C.
- Total rehydration time must never exceed 45 minutes.
- Where conditions are difficult, rehydrate in the help of ACTIPROTECT +.

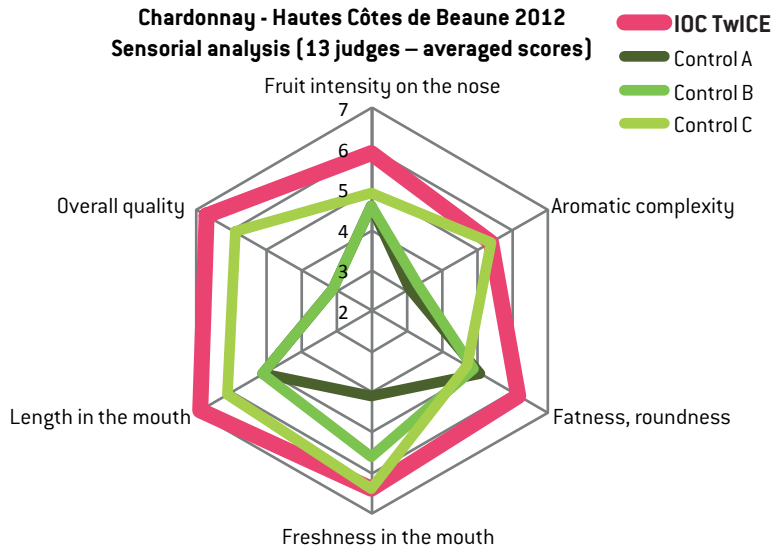
↓ PACKAGING AND STORAGE

- 500g vacuum-packed bag in aluminium-laminated polyethylene.
- Store in a cool dry place. Once opened, the product must be used quickly.

IOC TWICE

The power of volume, and a fresh finish

Chardonnay - Hautes Côtes de Beaune 2012
Sensorial analysis (13 judges – averaged scores)



Aromatic and taste properties developed with the help of **IOC TWICE** :

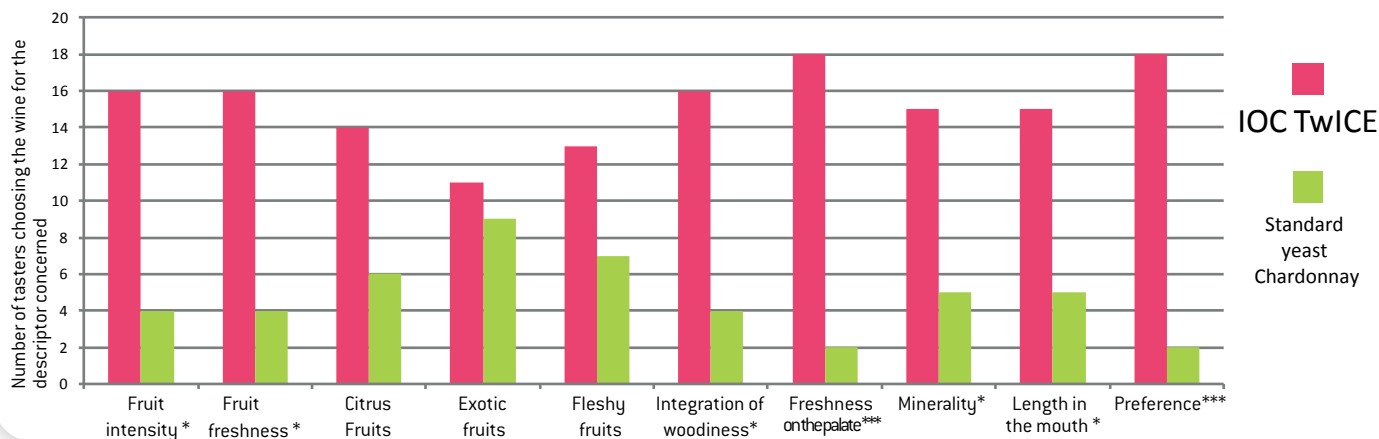
intensity of the complex fruit notes,
balance between fatness and freshness in the mouth.

The resulting wines have been especially appreciated by both winemakers and tasters.

(IFV Beaune – experiments conducted in an experimental winery).

Chardonnay 2013 - South Africa

Sensorial analysis – paired comparison testing - 20 professional tasters - difference: *significant (5%), **very significant (1%), ***highly significant (0,1%)



Numerous trials on site have shown the ability of **IOC TWICE** to highlight notes of citrus, peach and exotic fruits whilst suppressing amylic notes. Minerality is preserved and blends in with this fruity and floral complexity.



Increasingly difficult fermentation conditions have led Lallemand to develop a new process for producing natural yeasts, the YSEO® process, which optimises the reliability of the alcoholic fermentation whilst reducing the risks of the olfactory taints arising from fermentation (volatile acidity, sulphurous odours, etc). The YSEO® yeasts are 100% natural and are not genetically modified.