

Technical Data Sheet

LALVIN

LALVIN K1™ (V1116)

Fresh and Fruity styles

Lalvin K1™ (V1116) has been selected by INRA Montpellier located in France in the Mediterranean region. When fermented at low temperatures (below 16°C) and with the right addition of nutrients, Lalvin K1™ (V1116) is one of the yeast producing the most floral esters (isoamyl acetate, hexyl acetate, phenyl ethyl acetate). These esters bring fresh floral aromas to neutral varieties or high-yield grapes. Among the high ester producers, Lalvin K1™ (V1116) is the most resistant strain in difficult fermentation conditions, such as low turbidity, low temperature and low fatty acid content. Lalvin K1™ (V1116) is also a proven strain for the fermentation of ice wines.



MICROBIOLOGICAL PROPERTIES

Saccharomyces cerevisiae var *cerevisiae*

Typical analysis (in compliance with OIV codex):

- Viable yeast** > 10¹⁰ CFU/g
- Dry matter** > 92 %

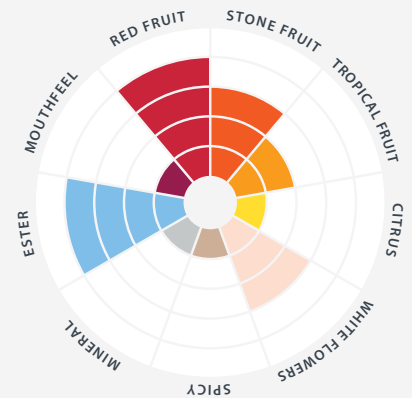


OENOLOGICAL PROPERTIES

- Very short lag phase and vigorous fermentation
- Medium relative nitrogen demand (under controlled laboratory conditions)
- Very Low H₂S production
- Alcohol tolerance up to 18% v/v (depending on fermentation conditions)
- High SO₂ production
- Fermentation temperature: 10-35°C (50-95°F)
- Competitive killer factor: yes
- Low foam producer



FLAVOR & AROMA



QUICK FACTS

GRAPE VARIETY PAIRING

Brings fresh floral aromas to neutral varieties or high-yield grapes.

WINE STYLES

Aromatic red, white, late harvest and sparkling wines.

AROMA

Flowery ester (isoamyl acetate, hexyl acetate, phenyl ethyl acetate).

ALCOHOL TOLERANCE

Up to 18%

FERMENTATION RANGE

10-35°C (50-95°F)

INOCULATION RATE

0.2-0.4g/L



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USAGE

DOSAGE RATE: 1 x 5g sachet for 4.5 – 23L

1. Rehydrate the yeast in 50ml of water, at a temperature between 35-37°C (95-98.6°F).
2. Dissolve by gently stirring and wait for 20 minutes.
3. Add the must. The difference in temperature between the must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatize the temperature of the medium by slowly adding must).
4. The total rehydration time should not exceed 45 minutes.
5. It is crucial that a clean container is used to rehydrate the yeast.
6. Rehydration in must is not recommended.



PACKAGING AND STORAGE

Available in 5g nitrogen-flushed sachets to maintain optimal yeast viability.

It is recommended to store Lalvin K1™ (V1116) yeast in dry conditions, between 4 and 15°C, for optimal viability and product performance. It is however not detrimental for the product to remain at room temperature for short periods of time, such as during transport.

The yeast will rapidly lose activity after exposure to air.

CONTACT US

For more information, please visit us online at
www.lallemandbrewing.com

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