

IOC Infini'TwICE™

ACTIVE DRY YEASTS

The perfect balance between body and freshness in white wines, without limits

↓ ŒNOLOGICAL APPLICATIONS

The **IOC TwICE™** yeast has been selected by the Institut Français de la Vigne et du Vin in Beaune as the most suitable for producing fresh, complex and balanced Chardonnay wines.

The result of knowledge acquired by IOC on the behaviour of mixed yeasts, **IOC INFINI'TWICE™** is a true synergy between **IOC TwICE™** and a yeast with strong fermentation capacities; this now makes it possible to extend the œnological conditions of use of this exceptional yeast.

Tests carried out confirm the suitability of **IOC INFINI'TWICE™** for enhancing the fresh aromas of citrus (lemon in particular), peach, apricot and flowers, while balancing initial attack and mouthfeel by a pleasant sensation of final freshness. These characteristics not only make it cut-out for Chardonnay but also other strains such as Viognier, Grenache, Sémillon, Vermentino, Airen, Muscat and more].

↓ ŒNOLOGICAL CHARACTERISTICS

- Variety: *Saccharomyces cerevisiae* (**IOC TwICE™** strains and Y6).
- Killer factor: K2 active.
- Resistance to alcohol: 15.5 % vol.
- Nitrogen needs: moderate. Nutritional supplementation is to be adapted depending on the initial level of available nitrogen. Give preference to amino nutrients in early fermentation stage, then, when one third of the fermentation process has been completed, add ammoniacal nitrogen or even mixed nutrients.
- Ensures regular fermentations between 15 °C and 25 °C (optimum: 18 - 23 °C). Avoid temperatures that are too high or too low to obtain a smooth fermentation process.
- Lag phase: short.
- Fermentation speed: moderate.
- Production of volatile acidity: low.
- Production of SO₂: very low.
- Production of ethanal: very low.
- Froth formation: very low.
- Compatibility with œnological bacteria in co-inoculation / in sequential inoculation: good / very good.
- **IOC TwICE™** yeast produced in line with the Lallemand YSEO® process.

↓ MICROBIOLOGICAL CHARACTERISTICS

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

↓ DOSAGE AND IMPLEMENTATION

- Dosage : 20 to 30 g/hL of must.
- Rehydrate in 10 times its weight of water at 37 °C. Direct rehydration in the must is not recommended. It is essential to rehydrate the yeast in a clean recipient.
- Shake gently then leave to stand for 20 minutes.
- If necessary, acclimatise the yeast to the must temperature by gradually incorporating must. Temperature difference between the must to be pitched and the rehydration liquor must never be higher than 10 °C.
- Total rehydration time should never be more than 45 minutes.
- In difficult conditions, carry out rehydration with ACTIPROTECT +.

↓ PACKAGING AND STORAGE

- In polyethylene aluminium foil vacuum-packed 500-g bags.

To be stored in cool and dry conditions. Once opened, the product must be used quickly.

IOC Infini'TwICE™

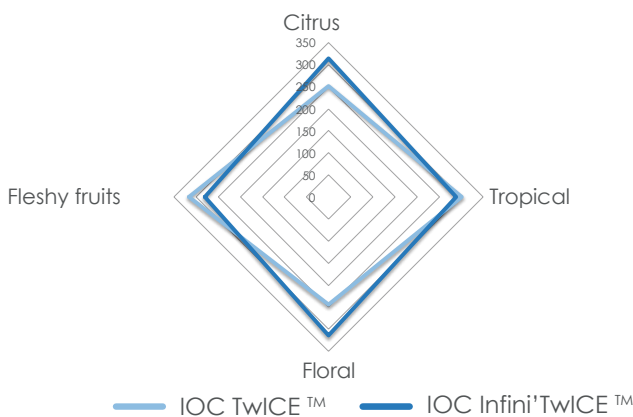
A recognised and acclaimed sensory contribution



CHARDONNAY (BURGUNDY)

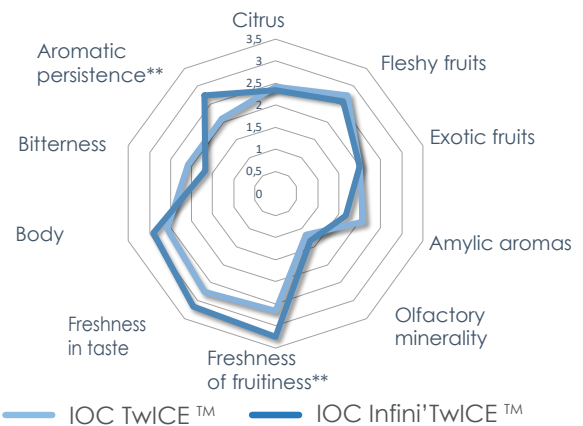
13,6 % VOL - YAN = 156 MG/L - NO NUTRITION - T = 15 °C (THEN 18 °C)
IMPACT ON AROMATIC COMPOUNDS GROUPED BY FAMILIES

(NORMALISED SUM OF AROMATIC COMPOUND CONCENTRATIONS CONCERNED DIVIDED BY THEIR THRESHOLD OF PERCEPTION)



CHARDONNAY (LANGUEDOC)

13,7 % VOL - YAN = 110 MG/L - NUTRITION T0 AND T1/3 (ACTIVIT O 20 + 20) - T = 18 °C
SENSORY ANALYSIS



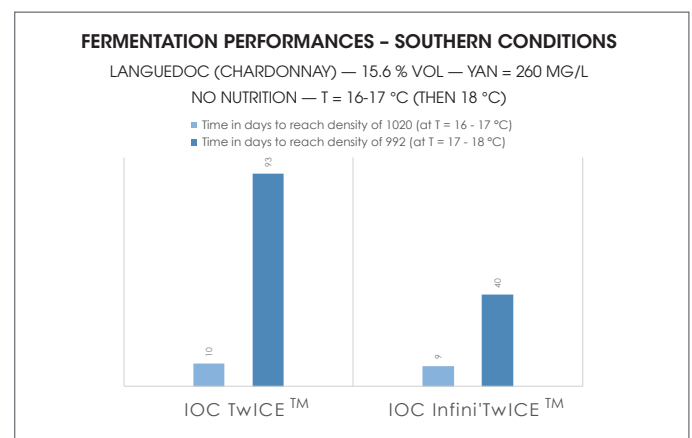
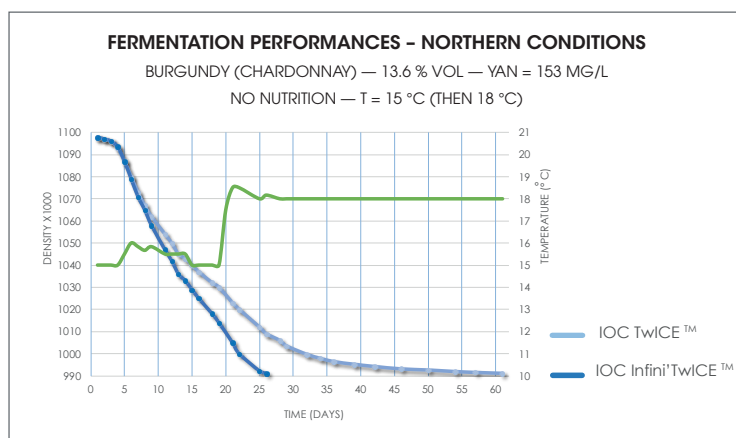
[Experiments carried out in experimental tank. On the left : IFV Beaune; on the right : INRAE experimental unit of Pech Roug™].

The real **synergy** between two yeasts making up **IOC INFINI'TwICE™** ensures long duration of **IOC TwICE™** up to the end of fermentation, which means that it can help bring out grape potential substantially.

In this way, **IOC INFINI'TwICE™** heightens all the capacities for bringing out aromas appreciated by **IOC TwICE™** users : aromas of **lemon**, exotic fruits, apricot and peach, complemented by light floral notes.

Where body is concerned, it always provides that rare balance between **fullness** / roundness and a sensation of **final freshness**.

A wider range of vinification conditions



[Experiments carried out in experimental tank. On the left : IFV Beaune ; on the right : IFV Nîmes-Rodilhan].

In non-limiting conditions, the fermentation kinetics of **IOC TwICE™** and **IOC Infini'TwICE™** are similar, as are the sensory profiles of the resulting wines. In limiting conditions for **IOC TwICE™** alone, whether they be linked to "cool" or "warm" climates, **IOC Infini'TwICE™** clearly helps secure the final stages of fermentation and better preserve the sensory qualities brought out.