

IOC Infini'TwICE™

ACTIVE DRY YEASTS

The perfect balance between volume and freshness in white wines

↓ OENOLOGICAL APPLICATIONS

The yeast **IOC TwICE™** has been selected by the French Institute of the Vine and Wine in Beaune as the best for crafting fresh, complex and balanced Chardonnays.

The result of the knowledge accumulated by IOC about the behaviour of yeasts in blends, **IOC Infini'TwICE™** unleashes the combined power of **IOC TwICE™** and a yeast with an exceptional capacity for fermentation, and greatly extends the potential of this unique yeast in winemaking.

The tests conducted confirm the efficacy of **IOC Infini'TwICE™** at drawing out fresh notes of citrus fruits (lemon in particular), peach, apricot and flowers, with a perfectly balanced initial impact and a pleasant final feeling of freshness. These characteristics make it ideal not only for wines made using Chardonnay grapes, but also other varieties such as Viognier, Semillon, Vermentino, Airén, Muscat and more.

↓ OENOLOGICAL PROPERTIES

- Species: *Saccharomyces cerevisiae* (**IOC TwICE™** and Y6 strains).
- Killer yeast: activated K2.
- Alcohol tolerance: 15.5% vol.
- Nitrogen requirements: moderate. Nutritional supplementation is needed, the amount of which depends on the initial level of YAN. Aminic nutrition should be used at the beginning of fermentation, with ammoniacal nitrogen or mixed nutrients added at the one-third point.
- Guarantees successful fermentation between 15°C and 25°C (optimal temperature 18-23°C). Avoid excessively high or low temperatures to ensure successful fermentation.
- Lag phase: short.
- Fermentation speed: moderate.
- Volatile acidity production: low.
- SO₂ production: very low
- Ethanal production: negligible.
- Foam creation: very low.
- Compatibility with winemaking bacteria when using co-inoculation/sequential inoculation: good/excellent.
- **IOC TwICE™** yeast produced using the YSE0® process.

↓ MICROBIOLOGICAL PROPERTIES

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

↓ DOSAGE AND INSTRUCTIONS FOR USE

- Dosage: from 20 to 30g/hl of must.
- Rehydrate one part product to ten parts water at 37°C. Rehydrating the yeast directly in the must is not advised. The yeast must be rehydrated in a clean receptacle.
- Stir lightly, then leave to settle for 20 minutes.
- If necessary, acclimatize the yeast to the temperature of the must by adding it gradually. The difference in temperature between the must and the rehydrated yeast solution must not exceed 10°C.
- The total rehydration time must never exceed 45 minutes.
- When conditions are difficult, add **ECOBIOI PIÉ DE CUVE AROM™** when rehydrating the yeast.

↓ PACK SIZES AND STORAGE

- 500g vacuum-packed pouch in laminated aluminium and polyethylene.
- Store in a cool, dry place. Once open, the product must be used swiftly.

IOC

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IOC Infini'TwICE™

Universally acknowledged sensory contribution

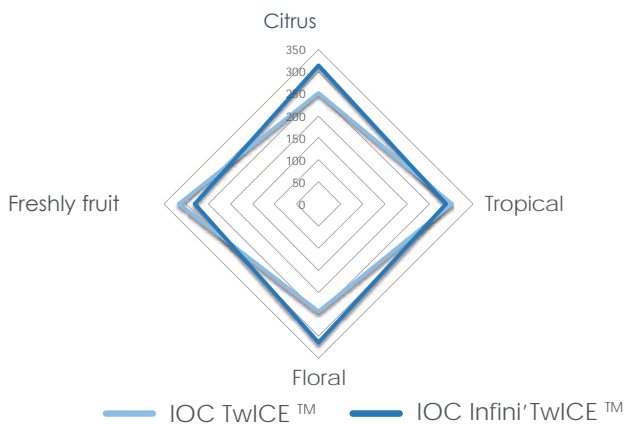


CHARDONNAY (BOURGOGNE)

13.6 % VOL - YAN = 156 MG/L - NO NUTRIENTS - T = 15 °C (LATER 18 °C)

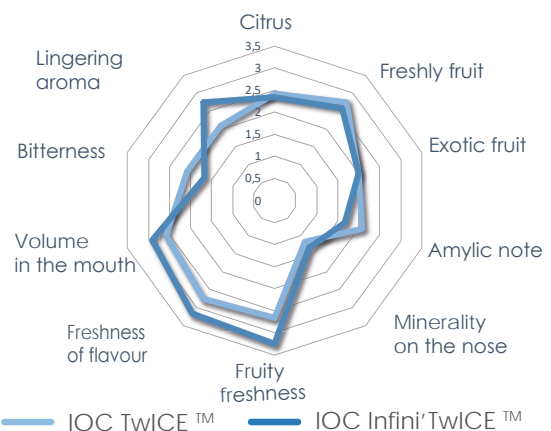
IMPACT ACCORDING TO FAMILY OF AROMATIC COMPOUNDS

(STANDARDIZED SUM OF THE CONCENTRATIONS OF THE AROMATIC COMPOUNDS INVOLVED, DIVIDED BY THRESHOLD OF PERCEPTION)



CHARDONNAY (LANGUEDOC)

13.7 % VOL - YAN = 110 MG/L - NUTRIENTS at T0 and T1/3 (ACTIVIT O 20 + 20) - T = 18 °C
SENSORY ANALYSIS



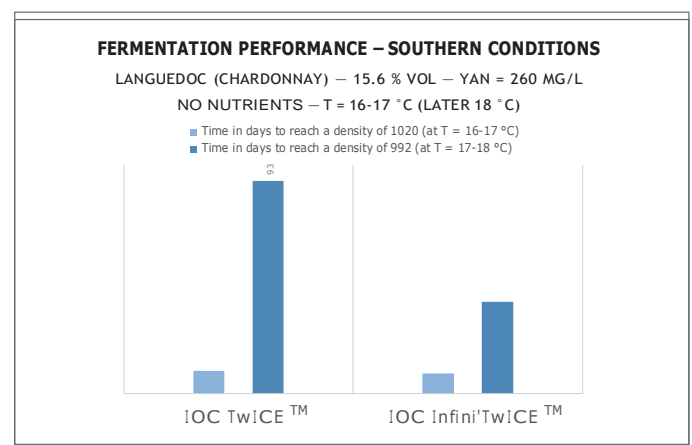
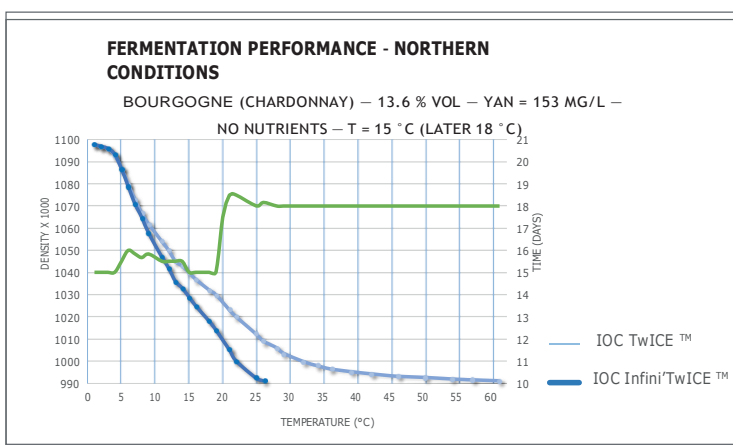
(Experiments conducted in experimental winery. Left: Beaune Institute; right: INRA Pech Rouge™ Experimental Unit).

The truly synergistic action of the two yeasts making up **IOC INFINI'TWICE™** ensures remarkable survival rates for **IOC TWICE™** right to the end of fermentation, which means that it can help bring out grape potential substantially.

IOC INFINI'TWICE™ enhances all the capacity for aroma revealing appreciated by users of **IOC TWICE™**: notes of lemon, exotic fruits, apricot and peach, with the addition of some slight hints of flowers.

In the mouth, it strikes an excellent balance between fullness/roundness and a final feeling of freshness.

A broader range of winemaking conditions



In non-limiting conditions, **IOC TWICE™** and **IOC INFINI'TWICE™** present similar fermentation kinetics, as well as similar sensory profiles in the wines produced.

In conditions where **IOC TWICE™** alone would struggle, **IOC INFINI'TWICE™** makes it possible to provide significant protection in the final stages of fermentation and better preserve the sensory qualities revealed, regardless of whether the conditions are more linked to 'cool' or 'warm' climates.

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