



Lalvin Yeast Quick Reference Chart

	ICV D-47	RC212	71B	K1V-1116	EC-1118
Dry Whites	****	*	**	***	***
Blush or R.S. Whites	****	*	****	**	**
Nouveau	*	*	****	**	**
Young Reds	*	****	****	**	**
Aged Reds	*	****	**	***	***
Champagne Base	*	*	*	**	****
Secondary Ferment	*	*	*	*	****
Stuck Fermentations	*	*	*	****	****
Late Harvest	*	*	***	***	****
Sensory Effect	EVC	EVC	Esters	Neutral	Neutral
Temp. Range (°C)	10 - 30	15 - 30	15 - 30	15 - 30	7 - 35
Fermentation Speed	Moderate	Moderate	Fast	Fast	Very Fast
Competitive Factor	Yes	Neutral	Sensitive	Yes	Yes
Alcohol Tolerance	12 - 14%	12 - 14%	14%	12 - 14%	18%
Guide: **** Strongest Recommendation EVC = Enhanced Varietal Character					