

LALVIN	ICV D-47	RC212	71B-1122	K1V-1116	EC-1118	QA23	BM 4x4
Dry Whites	4	1	2	3	3	4	1
Blush or R.S. Whites	4	1	4	2	2	2	1
Nouveau	1	1	4	2	2	1	1
Young Reds	1	4	4	2	2	2	3
Aged Reds	1	4	2	3	3	1	4
Champagne Base	1	1	1	2	4	4	1
Secondary Ferment	1	1	1	1	4	3	1
Stuck Fermentations	1	1	1	3	4	3	1
Late Harvest	1	1	3	3	4	3	1
Sensory Effect	E.V.C.	E.V.C.	Esters	Neutral	Neutral	E.V.C.	E.V.C.
Temp. Range (°F)	59 - 68	68 - 86	59 - 86	50 - 95	50 - 86	59 - 90	61 - 82
Fermentation Speed	Moderate	Moderate	Moderate	Fast	Very Fast	Fast	Moderate
Competitive Factor	Active	Neutral	Sensitive	Active	Active	Active	Active
Alcohol Tolerance	14%	16%	14%	18%	18%	16%	15%
Low Foaming	Y	Y	Y	Y	Y	Y	Y
Fresh Fruits / Mead	Y				Y	Y	
Cider	Y		Y			Y	
<p>Guide: 4 Strongest Recommendation EVC = Enhanced Varietal Character</p>							