

SELECTYS L'ECLATANTE

Yeast for making aromatic white and rosé wines

CHARACTERISTICS

SELECTYS L'ECLATANTE is a natural yeast selected by Sofralab for making aromatic, very intense with stable over time aromas for white and rosé wines. The aromatic profile of wines vinified with **SELECTYS L'ECLATANTE** are complex while combining varietal aromas (thiols, terpenes) and fermentation aromas.

OENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae*
- Killer factor: Killer positive
- Optimum temperature range for fermentation: 10 to 16 °C
- Speed of fermentation: average
- Tolerance to alcohol: up to 16.5 % Vol.
- Production of volatile acidity: low
- Nitrogen needs: low to moderate
- Production of SO₂: moderate
- Production of H₂S : low
- Production of glycerol: 6 - 8 g/L

Organoleptic properties:

SELECTYS L'ECLATANTE enables an optimum thiol varietal and terpene aroma expression based on its enzymatic activities. Fruit and flower aromas are likewise developed during alcoholic fermentation and as thus this product is well adapted to a large variety of neutral or aromatic grape varieties. Wines made with **SELECTYS L'ECLATANTE** are particularly intense with a long finish and very stable over time. To promote revealing thiols, it is recommended to avoid mineral nitrogen inputs in the beginning of AF. The must may be complemented with VIVACTIV ARÔME which is rich in amino acids and enables an optimum revealing of thiols while promoting the productions of fermentation aromas.

APPLICATIONS

- Making intensely aromatic white and rosé wines
- Enhance neutral or aromatic grape varieties such as Sauvignon, Colombard, Sémillon, Riesling, Chenin Blanc, Chardonnay, Marsanne, and Pinot gris.

APPLICATION RATE

Recommended dose: 20 g/hL.

Maximum legal dose in accordance with European regulations in force: none

INSTRUCTIONS FOR USE

Disperse active dry yeast in 10 times their weight in a mixture of water and must in equivalent proportions at a temperature included between 35 and 40°C.

Example: 500 g of active dry yeast in a mixture made up of 2.5 L of water and 2.5 L of must at 37°C .

Let sit 20 minutes then gently homogenize the yeast starter. If the difference in temperature between the yeast starter and the must does not exceed 10°C, directly incorporate the yeast starter into the must. Otherwise, double the yeast starter with the must and wait 10 minutes. Homogenize gently and incorporate into the must.

Precaution for use:

For oenological and specifically professional use.

Use according to current regulations in force.

PACKAGING

500 g vacuum packed bag - Carton of 20 x 500 g.

10 kg

STORAGE

Store in a cool, dry place in its original packaging.

Use immediately after opening.

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