

SELECTYS® LA CEREVISIAE

Active Dry Yeast (ADY) *Saccharomyces cerevisiae*

CHARACTERISTICS

SELECTYS® LA CEREVISIAE is an Active Dry Yeast (ADY) of *Saccharomyces cerevisiae*, selected in France by INRA in Narbonne. **SELECTYS® LA CEREVISIAE** is a very vigorous strain offering steady, safe and full fermentations. It conserves varietal characteristics and brings body and suppleness to wines. **SELECTYS® LA CEREVISIAE** is appreciated in the production of base wines for sparkling wine making.

OENOLOGICAL PROPERTIES

Species: *Saccharomyces cerevisiae*
Fermentation temperature range: 15° C to 35°C
Sugar-to-alcohol yield: 16.5 g sugar for 1% abv
Alcohol tolerance: 14 % abv
Resistance to free SO₂: 50 mg/l
Foam production: low
Glycerol production: 6 to 8 g/l
Volatile acidity production: very low
Acetaldehyde production: low
Higher alcohols production: low
H₂S production: negligible
SO₂ production: very low.

APPLICATIONS

SELECTYS® LA CEREVISIAE has a short lag phase and achieves fast and steady fermentations. It is particularly recommended:

- for the fermentation of clear musts (that have been well clarified or filtered),
- when the potential alcohol content is high,
- for the production of supple wines with character,
- to facilitate MLF where desired.

It has the ability to reduce malic acid by up to 30% of its original amount in certain conditions.

DOSAGE

Recommended inoculation dose:

- 20 g/hl to start normal fermentation;
- 30 g/hl to restart fermentation.

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INSTRUCTIONS FOR USE

Dissolve the active dry yeast (ADY) in 10 times its weight of a 50/50 water and must mixture at a temperature between 35°C and 40°C.

For example: add 500 g of ADY to a mixture containing 2.5 L of water and 2.5 L of must at 37°C. Leave for 20 minutes and then gently mix the yeast starter until homogenised. If the temperature difference between the yeast starter and the must does not exceed 10°C, incorporate the starter directly into the must. Otherwise, double the volume of the yeast starter with must, wait for 10 minutes then gently mix and incorporate into the rest of the must.

Precautions for use:

Winemaking product, strictly for professional use.

Use in accordance with current regulations.

PACKAGING

75 g, 500 g, 10 kg.

STORAGE

Store in a cool, dry place in the manufacturer's original packaging.

Use immediately after opening.

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