

Selectys LA CROQUANTE

Yeast for the production of fresh, intense white and rosé wines.

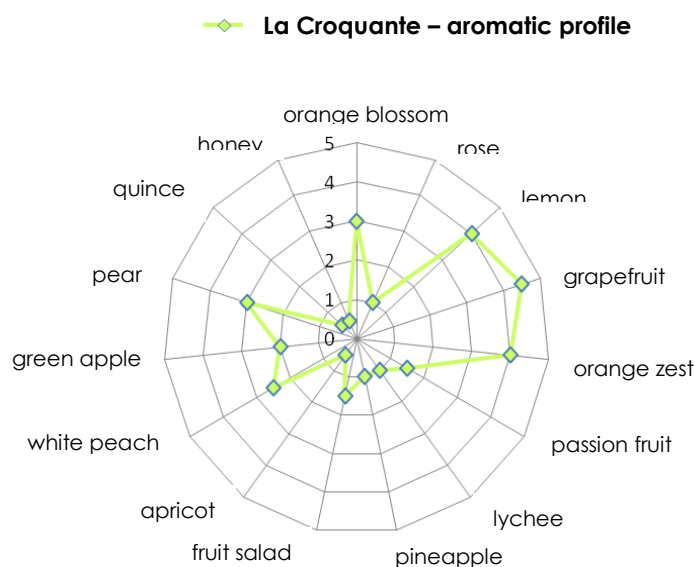
CHARACTERISTICS

Selectys LA CROQUANTE is a *Saccharomyces cerevisiae* yeast selected for its ability to enhance the aromatic freshness and liveliness of white and rosé wines. It is especially recommended in order to diminish the alcoholic character of certain wines. It produces wines with intense, fresh aromas of citrus (grapefruit) and white fruit (pear, white peach, etc).

OENOLOGICAL PROPERTIES

Organoleptic characteristics:

Produces large quantities of fermentation esters with citrus and white fruit notes, promotes freshness and liveliness in the mouth.



Fermentation characteristics:

Selectys LA CROQUANTE is a robust yeast that enables alcoholic fermentation to take place in good conditions even under conditions of stress (low temperature, cloudiness, etc).

- Killer factor: neutral
- Optimum fermentation temperature range: 8—15°C
- Fermentation rate: fast to very fast

- Alcohol tolerance: up to 17% vol.
- Production of volatile acidity: low to very low
- Nitrogen requirements: average
- SO₂ production: average
- H₂S production: low
- Glycerol production: 7-9 g/L

Using **VIVACTIV ARÔME** nutrient, rich in amino acids, promotes the production of fermentation esters.

DOSAGE

Recommended dose: 20 g/hL

Maximum legal dose according to current European regulations: none.

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 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 and thoroughly mix the yeast starter. Add the starter directly to the must if the temperature difference between the starter and the must does not exceed 10°C. Otherwise, double the amount of starter by adding the same quantity of must, wait 10 minutes, mix gently and thoroughly, and add to the must.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

500 g vacuum pack. Box of 10 kg (20 x 500 g).

STORAGE

Store in a cool, dry place in its original packaging.
Use immediately after opening.

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