

Selectys LA DELICIEUSE

Yeast for the production of fresh, fruity red wines

CHARACTERISTICS

Selectys LA DÉLICIEUSE is a *Saccharomyces cerevisiae* yeast selected for the production of aromatic red wines with a fresh, fruity profile and an average tannic structure. It has very good fermentation capacity and can be used for both international, technological vinification and for traditional maceration. It is suitable for a wide selection of grape varieties, such as Merlot, Syrah, Grenache, Mourvèdre, etc.

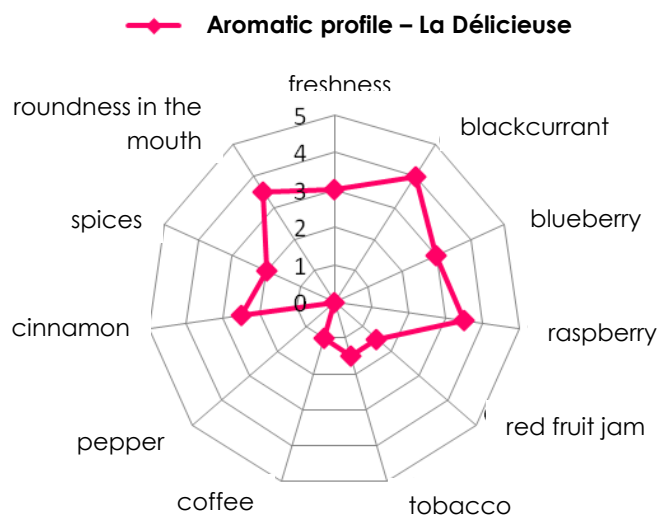
OENOLOGICAL PROPERTIES

Fermentation characteristics:

- Killer factor: sensitive
- Optimum fermentation temperature range: 18—32°C
- Fermentation rate: fast
- Alcohol tolerance: up to 15% vol.
- Production of volatile acidity: average
- Nitrogen requirements: average
- SO₂ production: low
- H₂S production: low
- Glycerol production: 8-10 g/L

Organoleptic characteristics:

Produces large quantities of fermentation esters with red fruit notes, promotes roundness and suppleness in the mouth.



Using **VIVACTIV ARÔME** nutrient, rich in amino acids, promotes the production of fermentation esters. Under conditions of maximum stress, it is strongly recommended to add **VIVACTIV PERFORMANCE** nutrient halfway through fermentation.

APPLICATIONS

Production of aromatic, fresh red wines with an international profile.
Ideal for short maceration and alcoholic fermentation in the liquid phase.

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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