

SELECTYS LA PERSANE

Yeast for the elaboration of floral white and rosé wines

CHARACTERISTICS

Developed and selected by Sofralab, **SELECTYS LA PERSANE** results from the crossing of *Saccharomyces cerevisiae galactose* – and *Saccharomyces uvarum*. **SELECTYS LA PERSANE** is particularly suited for the elaboration of aromatic white and rosé wines. Indeed, **SELECTYS LA PERSANE** favours the production of complex and refined aromas by releasing floral notes such as roses.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae galactose* - x *Saccharomyces uvarum*
- Fermentation kinetics: average
- Optimum range of fermentation temperatures: 12 to 24°C
- Alcohol tolerance: up to 14 % Vol.
- Volatile acidity production: very low
- Nitrogen requirements: average
- SO₂ production: average
- H₂S production: low

Organoleptic properties:

- Significant production of aromatic (phenyl) compounds (2-phenylethanol, ethylphenylacetate, 2-phenylethylacetate) that develop rose, honey and floral aromas respectively.

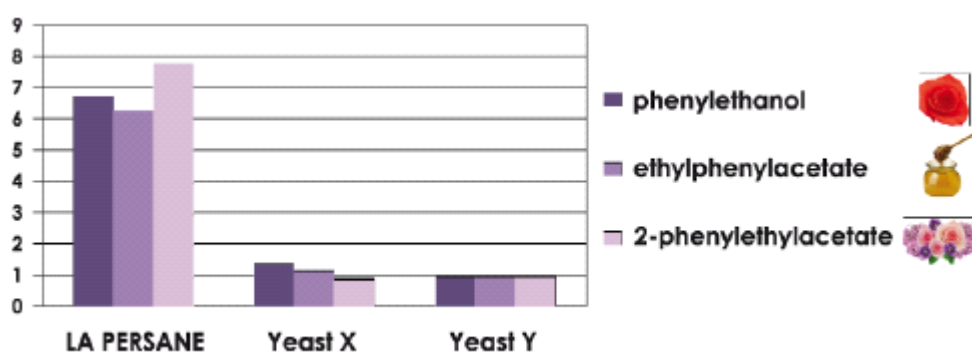


Figure: Comparison between aromatic (phenyl) compounds in white wines vinified with 3 different yeasts. The values express the concentrations found in the wine treated with the yeast Y (Piquepoul blanc 2011, France).

The white wine treated with **SELECTYS LA PERSANE** shows a concentration in aromatic (phenyl) compounds which is significantly higher (6 times higher) than the concentrations of the wines treated with the other yeasts.

APPLICATION FIELD

- Elaboration of aromatic white and rosé wines.
- Develops the aromatic expression of white grape varieties rich in aroma precursors such as Riesling, Muscat, Pinot gris, etc.
- Develops complex aromas in rosé wines, and white wines made with grape varieties such as Chardonnay, Melon de Bourgogne, Marsanne, and etc.

APPLICATION RATE

Recommended application rates: 20 g/hL

Maximum application rate according to current european regulations: none.

INSTRUCTIONS FOR USE

Dissolve the active dry yeasts (ADY) in 10 times their weight in a 50/50 mixture of water and must at a temperature between 35 and 40°C. Example: 500 g of ADY, in a mixture containing 2.5 l of water and 2.5 l of must at 37°C.

Leave for 20 minutes then slowly homogenize the yeast starter. If the temperature difference between yeast starter and must is 10°C or below, add the yeast starter directly to the must. Otherwise, double the yeast starter with must, wait 10 minutes, homogenize the mixture slowly and add to the must.

Precaution for use:

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

500 g vacuum bag – Box of 20 x 500 g.

STORAGE

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

Use immediately after opening.

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