

SELECTYS LA RAFFINEE

Yeast for the elaboration of fruity and complex red wines

CHARACTERISTICS

SELECTYS LA RAFFINEE is a natural yeast selected by Sofralab for its capacity to elaborate fruity and complex red wines that will be aged or not.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae*
- Killer factor: sensitive
- Optimum temperature range of fermentation: 15 to 28°C
- Fermentation kinetics: average
- Alcohol tolerance: up to 16 % Vol.
- Production of volatile acidity: low
- Nitrogen requirements: high
- SO₂ production: average

Organoleptic characteristics:

SELECTYS LA RAFFINEE, thanks to the enzymes it contains, develops fruity and complex aromas through the production of fermentation esters and varietal aromas. In addition, it decreases the vegetal notes (such as green bell pepper) linked to the presence of methoxypyrazines. Thus, **SELECTYS LA RAFFINEE** is particularly suitable for grape varieties such as Merlot, Cabernet etc... or unripe grapes.

APPLICATION FIELD

- Elaboration of fruity and complex wines that can be aged or not made from high quality international grape varieties
- Targeted valorisation of red grape varieties rich in methoxypyrazines and unripe grapes.

APPLICATION RATE

Recommended application rate: 20 g/HL.

Maximum application rate 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. After 20 minutes, gently homogenize the yeast starter. Add the starter directly to the must if the temperature difference between the yeast starter and the must does not exceed 10°C. Otherwise, double the amount of starter with must, wait 10 more minutes, gently homogenize and add to the must.

Precautions for use:

Product for professional enological application only.
Use according to current regulations.

PACKAGING

500 g vacuum packed sachet, box of 20 x 500g.

STORAGE

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

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