

SELECTYS L'AUTHENTIQUE

Yeast for the elaboration of authentic red wines that faithfully express prestigious terroirs

CHARACTERISTICS

SELECTYS L'AUTHENTIQUE is a natural yeast selected by Sofralab with the collaboration of the Burgundia CEnologie laboratory in Burgundy in the exceptional terroir of Côte de Nuits. **SELECTYS L'AUTHENTIQUE** is suitable for the elaboration of authentic red wines that faithfully express prestigious terroirs and show an excellent ageing potential.

ENOLOGICAL PROPERTIES

Fermentation characteristics

- Species: *Saccharomyces cerevisiae*
- Killer status: neutral
- Fermentation kinetics: good implantation, average fermentation kinetics
- Optimum range of fermentation temperature: 18 to 30 °C
- Alcohol tolerance: up to 15 % Vol.
- Volatile acidity production: low to average
- Nitrogen requirements: average
- SO₂ resistance: excellent
- SO₂ production: low
- H₂S production: low
- Glycerol production: average.

Organoleptic properties:

- Develops complex aromas with dominant ripe fruit (sour cherry, blackberry) and spicy notes (black pepper).
- Softens the tannins and contributes to a concentrated, balanced and supple palate.

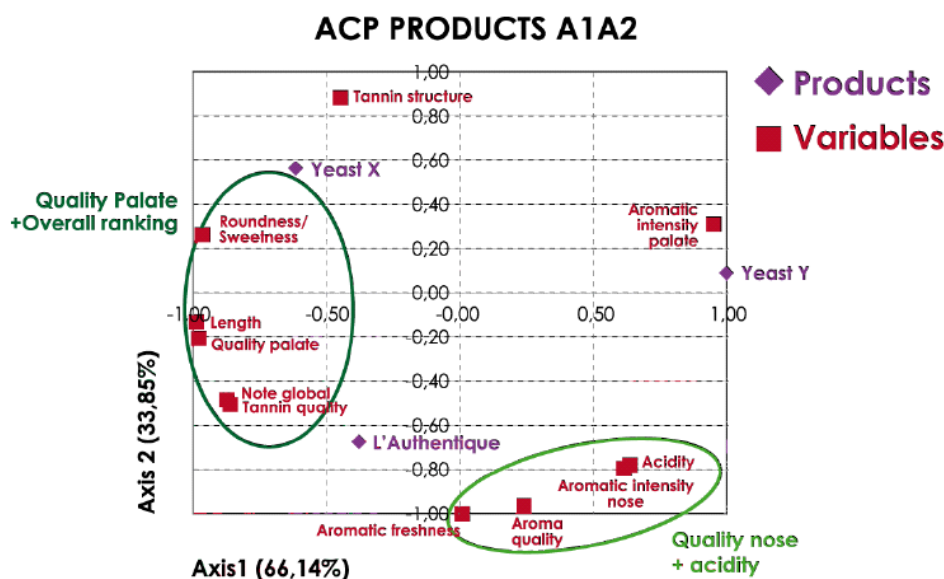


Figure: Comparative tasting of a Pinot Noir (2008 Côte de Beaune 1er Cru) treated with different yeasts- Results analyzed by PCA (Principal Component Analysis).

The wine vinified with **SELECTYS L'AUTHENTIQUE** shows an organoleptic profile which is remarkable for its aroma quality, balance and opulent palate.

APPLICATION FIELD

- Elaboration of expressive terroir red wines with a potential for ageing.
- Traditional vinification, with or without prior prefermentative cold maceration.

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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