

SELECTYS® SR

Yeast for making expressive rosé wines

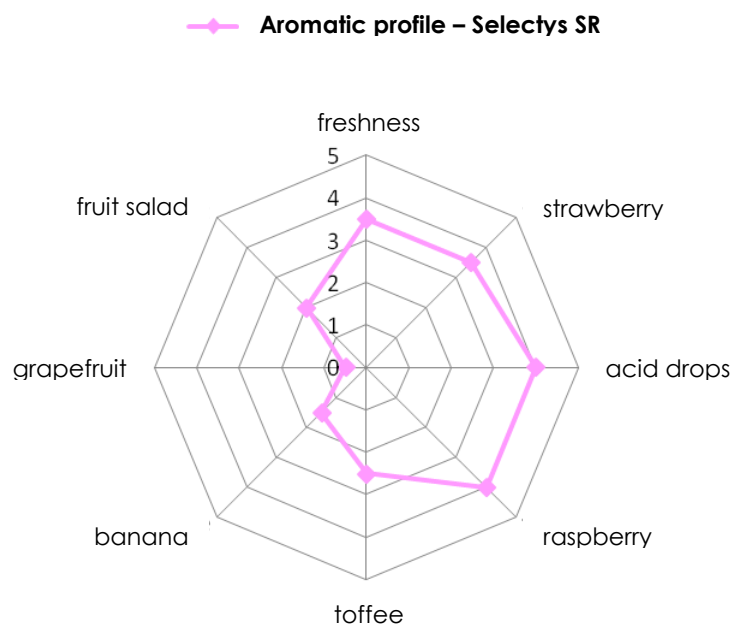
CARACTERISTIQUES

SELECTYS® SR is a *Saccharomyces cerevisiae* yeast selected for making rosé wines with red tart fruit profile. This is suited for different rosé winemaking procedures (direct pressing or bleeding). It resists perfectly to difficult conditions (low temperatures, very clarified musts) encountered in this type of winemaking.

OENOLOGICAL PROPERTIES

Fermentation characteristics:

SELECTYS® SR produces great numbers of esters based on its enzymatic pool*, with red fruit notes.



*Produced by **SELECTYS® SR** AcetylCoTransferase which intervenes in the metabolism of amino acids by the yeast to produce esters.

Fermentation characteristics:

- Killer factor: Killer positif
- Optimum fermentation temperature range: 14 to 20 °C
- Fermentation rate: fast

- Alcohol tolerance: up to 16 % Vol.
- Production of volatile acidity: low to moderate
- Nitrogen requirements: high
- Production de SO₂: moyenne
- Production d'H₂S: faible
- Production de glycerol: 6 - 8 g/L

The use of the nutrient **VIVACTIV ARÔME** is rich in amino acids and promotes the production of fermentation esters. Under maximum stress conditions, it is highly recommended to add the nutrient **VIVACTIV PERFORMANCE** midway during fermentation

INSTRUCTIONS FOR USE

Recommended dose: 20 g/hL

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Disperse active dry yeast in 10 times their weight of a mixture of water and must in equivalent proportions at a temperature included between 35 and 40°C.

Example: 500 g of active dry yeast in a mixture made up of 2.5 L of water and 2.5 L of must at 37°C.

Let sit 20 minutes then gently homogenize the yeast starter. If the difference in temperature between the yeast starter and the must does not exceed 10°C, directly incorporate the yeast starter into the must. Otherwise, double the yeast starter with the must. Wait 10 minutes, homogenize gently and incorporate into the must.

Precaution for use:

For oenological and specifically professional use.
Use according to current regulations in force.

PACKAGING

500 g vacuum packed bag, Carton of 10 kg (20 x 500g).
10 kg bag.

STORAGE

Store in a cool, dry place in its original packaging.
Once opened, use immediately.

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