

SO.FLAVOUR

Yeast for the production of intense, complex and fruity red wines

CHARACTERISTICS

Selected by Sofralab in collaboration with Domaine Saint-Apollinaire, **SO.FLAVOUR** is a natural yeast that originates from the Côtes du Rhône. **SO.FLAVOUR** is suitable for the elaboration of modern, intense red wines with complex aromas dominated by ripe fruits.

SO.FLAVOUR has been isolated from biodynamic wines.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae*
- Fermentation kinetics: average
- Range of fermentation temperatures: 18 to 32°C
- Alcohol tolerance: up to 15 % Vol.
- Volatile acidity production: average
- Nitrogen requirements: average
- SO₂ production: average
- H₂S production: low

Organoleptic properties:

- The complex aromas dominated by ripe fruit (red and black fruit) reflect the good maturity of the grapes.
- Contributes to a rich and harmonious palate, which is characterized by an excellent balance between tannins and roundness.

APPLICATION FIELD

- Elaboration of modern, intense, complex and fruity red wines.
- Elaboration of organic wines.
- Traditional red wine vinification (pumping over, délestage, or cap punching), thermovinification.
- Vinification of international black grape varieties: Merlot, Cabernet-Sauvignon, Shiraz, Grenache Noir, Tempranillo, Zinfandel, etc.

APPLICATION RATE

Recommended application rate: 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.

Precautions for use:

Product for enological and food industry applications.
Use according to current regulations.

INGREDIENTS

Active dry yeast, emulsifier E491. GMO-free.

PACKAGING

500 g bag – Box of 20 x 500 g.

STORAGE

Store in a cool place between 2 and 8°C. Can stay 3 months at room temperature (<25°C).
Opened package: use rapidly.
Use before the best before date (BIUB) stamped on package.

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