

SO.SPIRIT®

Yeast for the elaboration of base wines used for distillation

CHARACTERISTICS

SO.SPIRIT® is a natural yeast selected by Sofralab® for the elaboration of base wines used for distillation. Thanks to its fermentation abilities and organoleptic properties, **SO.SPIRIT®** allows to produce high quality spirits.

OENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae galactose – (ex bayanus)*
- Killer status: sensitive
- Fermentation kinetics: fast
- Range of fermentation temperatures: 12 to 24°C
- Alcohol tolerance: up to 17 % Vol.
- Volatile acidity production: average
- Nitrogen requirements: low
- H₂S production: low

Organoleptic properties:

- Low production of higher alcohols and ethyl acetate
- Favours the production of elegant, smooth spirits with floral and fruity aromas

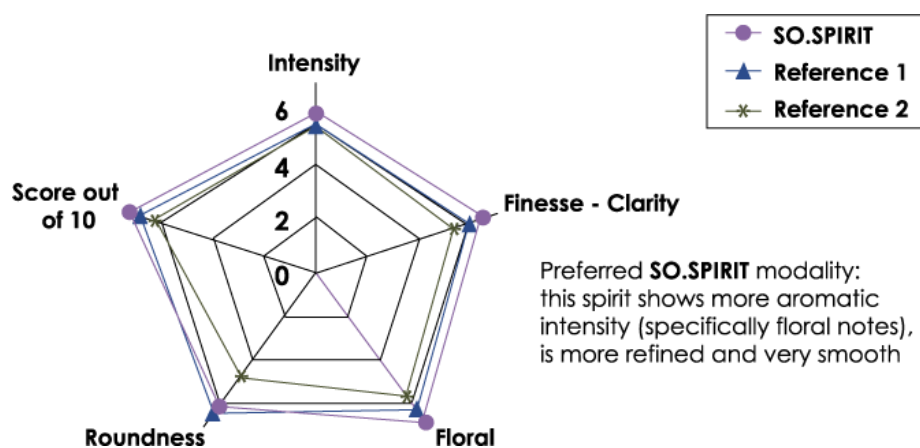


Figure: comparison between the organoleptic profiles of Cognac base wines produced with SO.SPIRIT® and two yeasts listed by the BNIC. Trial carried out by the BNIC with the 2010 vintage.

APPLICATION FIELD

- Production of base wines for distillation in top-quality brandies.
- Base wines for Cognac, Armagnac, fruit brandies...

APPLICATION RATES

Recommended application rate: 20 g/hL.

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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.

PACKAGING

500 g bag – Box of 20 x 500 g.

10 kg bag

STORAGE

Store in a cool, dry place in its original packaging.
Opened package: use rapidly.

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