

SELECTYS® BIO



Organic certified oenological yeast for the production of aromatic white and rosé wines

CHARACTERISTICS

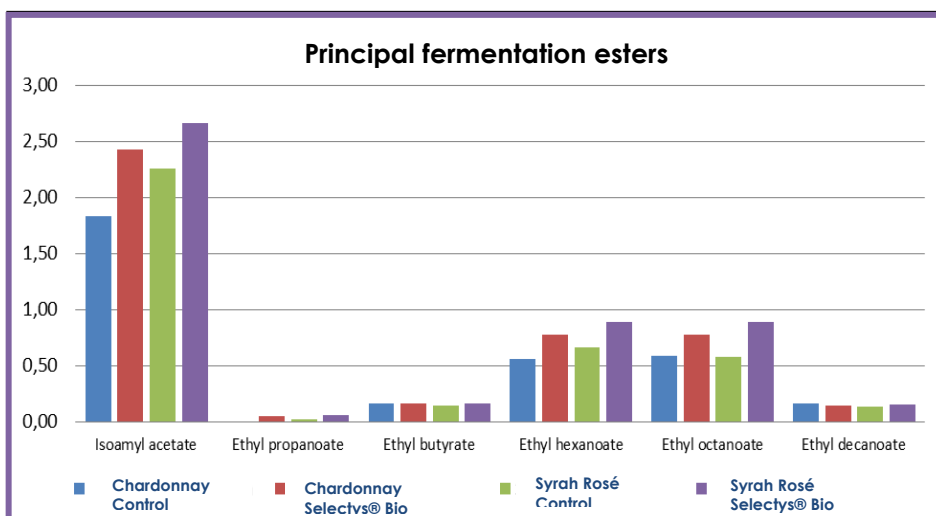
SELECTYS® BIO is a strain of *Saccharomyces cerevisiae* certified as organic according to European regulations on organic production (Regulations EC N° 834/2007, 889/2008 and 1254/2008) and complying with US regulations for organic farming (NOP). Due to its excellent fermentation performance at low temperatures, **SELECTYS® BIO** is a yeast that promotes the formation of fermentation esters for the production of quality organic white and rosé wines.

OENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae* galactose – (formerly bayanus)
- Killer phenotype: Killer K2
- Fermentation kinetics: average
- Optimum fermentation temperature range: 12 to 18 °C
- Optimum turbidity to promote esters: 60-80 NTU
- Alcohol tolerance: up to 15% vol.
- Production of volatile acidity: low
- Nitrogen requirements: low
- SO₂ production: average
- H₂S production: low
- Glycerol production: average
- Acetaldehyde production: average

Organoleptic characteristics:



Compounds	Perception threshold	Aromas
Isoamyl acetate	0,03	banana
Ethyl propanoate	5,5	cherry
Ethyl butyrate	0,125	strawberry
Ethyl hexanoate	0,062	blackberry
Ethyl octanoate	0,58	floral
Ethyl decanoate	0,2	pear

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APPLICATIONS

- Production of white and rosé wines with intensely fruity aromas
- Enhancement of neutral or aromatic grape varieties
- To intensify its action, it is advisable to carry out fermentation at a temperature close to 14°C, and to add a suitable organic nutrient to the inoculation.

DOSAGE

Recommended dose: 20 g/hL

Maximum legal dose 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.

Leave to stand for 20 minutes and then gently and thoroughly mix the yeast starter. Add the starter directly to the must if the temperature difference between the starter and the must does not exceed 10°C. Otherwise, double the amount of starter by adding the same quantity of must, wait 10 minutes, mix gently and thoroughly, and add to the must.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

500 g vacuum pack. Box of 20 x 500 g.

STORAGE

Store in a cool, dry place in its original packaging.

Use immediately after opening.

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