

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.

ENOLOGICAL 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

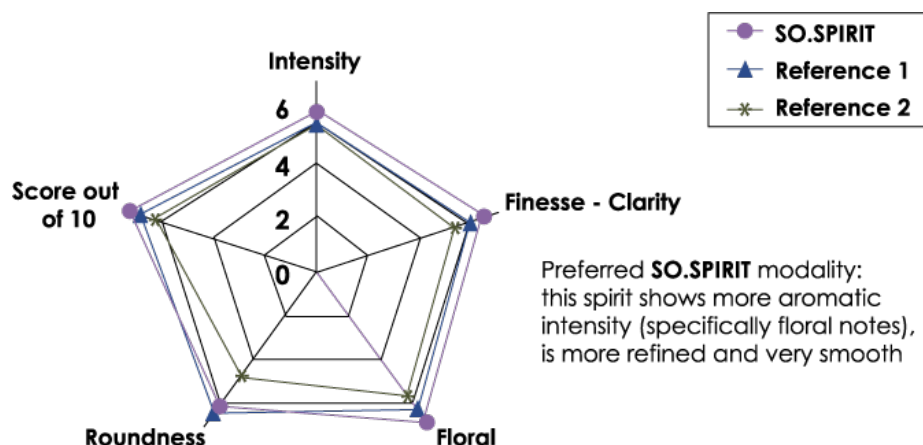


Figure: comparison between the organoleptic profiles of Cognac base wines produced with SO.SPIRIT and two yeasts listed by the BNIC. Trial carried out by the BNIC with the 2010 vintage.

APPLICATION FIELD

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

APPLICATION 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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