

## SO.DELIGHT®

---

Yeast for the production of aromatic white and rosé wines

### CHARACTERISTICS

---

Selected by Sofralab® for its ability to produce fresh and fruity aromatic white and rosé wines, **SO.DELIGHT®** is a natural yeast that originates from the Val de Loire.

### OENOLOGICAL PROPERTIES

---

#### Fermentation characteristics:

- Species: *Saccharomyces cerevisiae*
- Killer status: positive
- Fermentation kinetics: fast
- Range of fermentation temperatures: 10 to 27°C
- Alcohol tolerance: up to 15 % Vol.
- Volatile acidity production: average
- Nitrogen requirements: average to high
- SO<sub>2</sub> production: average
- H<sub>2</sub>S production: low

#### Organoleptic properties:

- Reveals varietal aromas such as thiols (citrus, passion fruit) and terpenes.
- Production of fermentation esters with fruity and floral aromas.
- Aroma profile varies according to the temperature of fermentation:  
Between 14 and 17°C: fermentation aromas (esters).  
Between 17 and 20°C: varietal aromas (thiols, terpenes).

### APPLICATION FIELD

---

- Elaboration of white wines made from aromatic grape varieties such as Sauvignon, Colombard, Riesling, etc. or more neutral grape varieties such as Chardonnay, Melon de Bourgogne, Piquepoul blanc, etc.
- Elaboration of aromatic rosé wines obtained by direct pressing or saignée.

### APPLICATION RATES

---

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.

036/2020 - 1/2

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.

## **STORAGE**

---

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

*Information given in this document represents our current knowledge. It is not binding and offered without guarantees since the application conditions are out of our control. It does not release the user from abiding by the legislation and applicable health and safety standards. This document is the property of SOFRALAB and may not be modified without its agreement.*