

SO.FRUITY

Yeast for the elaboration of fresh and fruity red wines

CHARACTERISTICS

SO.FRUITY is a natural yeast selected by the IFV (Institut Français de la Vigne et du Vin) in the Beaujolais vineyards (code name L1414). **SO.FRUITY** is perfectly suited for the elaboration of young, fresh, fruity red wines with a soft palate.

OENOLOGICAL PROPERTIES

Fermentation characteristics:

Species: *Saccharomyces cerevisiae*

Killer status: Killer K2

Fermentation kinetics: excellent implantation, fast kinetics

Optimum range of fermentation temperatures: 18 to 32°C

Alcohol tolerance: up to 14 % Vol.

Volatile acidity production: low

Nitrogen requirements: low

SO₂ production: low

H₂S production: low

Acetaldehyde production: average

Pyruvic acid production: average

Glycerol production: average

Organoleptic properties:

Reveals the fruity character of black grape varieties (Gamay, Merlot, Cabernet-Sauvignon, Shiraz ...)

Intense and reliable expression of small red fruit characters (raspberry, cherry, gooseberry, etc.).

With Gamay, over expresses floral aromas (peonies, rose).

Good extraction of anthocyanins and tannins (Boisson R. and Lempereur V., 2012, *Les Entretiens du Beaujolais*) for the elaboration of colored red wines with a soft structure.

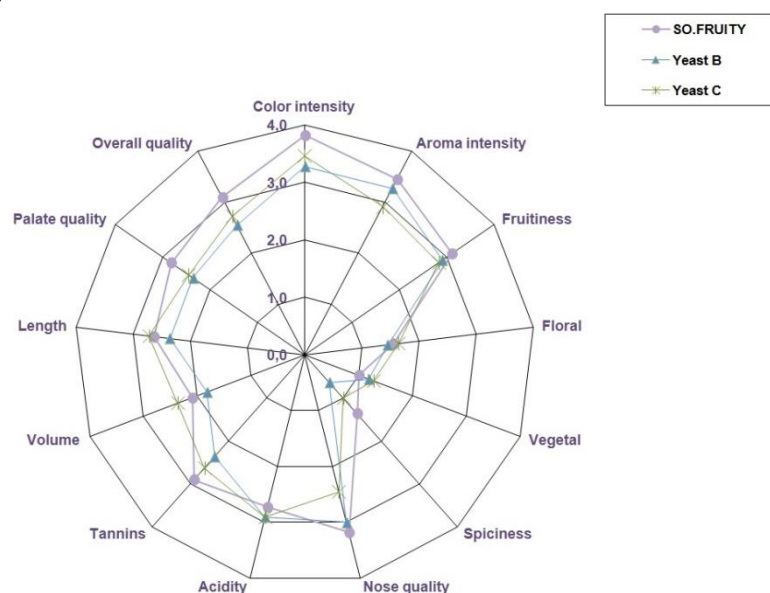


Figure: comparison between the organoleptic profiles of 3 wines elaborated with yeasts used in the Beaujolais vineyards. Sicarex Beaujolais trial with a 2010 AOC Beaujolais Village Blacé.

APPLICATION FIELD

- Elaboration of fresh, fruity premium red wines with a soft palate.
- Short to medium macerations (5 to 15 days) carried out using traditional methods (pumping over, délestage, cap punching), carbonic maceration, or thermovinification.
- Perfectly suited to vinifications with yeast/bacteria co-inoculation.

APPLICATION RATES

Recommended application rate: 20 g/hL.

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:

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

500 g bag – Box of 20 x 500 g.

STORAGE

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

Opened package: use rapidly.

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