



STATION
GENOTECHNIQUE
DE CHAMPAGNE

SOEC® 1971



Yeast for the production of elegant sparkling wines of great aromatic finesse

CHARACTERISTICS

Fresh and fruity sparkling wines are produced in response to ever-increasing consumer demand in many sparkling wine markets worldwide.

SOEC® 1971 is a strain of *Saccharomyces cerevisiae* galactose providing:

- excellent fermentation properties needed to complete the fundamental stages involved in making sparkling wines.
- fruity, fresh and balanced sparkling wine profiles.

SOEC® 1971 is a strain that was selected, tested and approved by the microbiology laboratory of the technical and environmental department of the Interprofessional Committee for Champagne Wine (CIVC).

OENOLOGICAL PROPERTIES

- Species: *Saccharomyces cerevisiae* galactose (formerly bayanus)
- Killer factor: K2 positive
- Latency phase: medium
- Fermentation kinetics: fast
- AF temperature range: 10 to 30 °C
- Alcohol tolerance: 15.5 % Vol.
- Secondary fermentation kinetics: fast
- Secondary fermentation temperature range: 10 to 25 °C
- Secondary fermentation alcohol tolerance: base wine up to 12 % Vol.
- Volatile acidity production: low
- Nitrogen requirements: low
- SO₂ production: low
- Pyruvic acid production: average
- Acetaldehyde production: medium to low
- Glycerol production: average

APPLICATIONS

- Production of sparkling wines.
- Traditional method, ancestral method, closed tank method (Charmat method)

DOSAGE

- Recommended dose: 20 g/hL.
- Maximum legal dose according to current European regulations: none.

339/2020 – 1/2



- To produce base wines: Disperse the active dry yeast (LSA) in 10 times its weight of a mixture of water and must in equivalent proportions, at a temperature between 35 and 40 °C. For example, 500 g of LSA in a mixture of 2.5 L water and 2.5 L must at 37 °C. Let it stand for 20 minutes, then gently homogenise the leaven. Incorporate the leaven into 10 to 20 times its volume of must. Leave to ferment for 6 to 12 hours, then add to the tank.
- For secondary fermentation: The yeast needs to acclimatise to the alcohol, as well as to the wine's specific conditions (pH, SO₂, temperature, etc.). To achieve this, make a yeast starter for 2 to 5 days, according to your oenologist's advice.

Precautions for use:

Product for oenological and specifically professional use.
Use in accordance with current regulations.

PACKAGING

500 g vacuum-packed bag - 20 x 500 g carton
10 kg bag

STORAGE

Store in a cool, dry place in its original packaging.
Use immediately after opening.

The information provided above is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its agreement.