STATION ŒNOTECHNIQUE DE CHAMPAGNE

YEASTS

SP49®

Yeast for the production of sparkling wines produced by the Charmat method (closed tank)

CHARACTERISTICS

SP49® is a combination of yeasts developed by Sofralab® and selected for their fermentation potential and ability to generate fresh and fruity aromas. **SP49®** is recommended to produce sparkling wines by the Charmat method (closed tank).

ENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: Saccharomyces cerevisiae galactose –(ex bayanus) and Saccharomyces cerevisiae
- Killer status: Killer K2 for the S.c galactose yeast and Neutral for the S.cerevisia yeast
- Fermentation kinetics: fast
- Range of temperature of alcoholic fermentation: 10 to 30°C
- Range of temperature of bottle fermentation: 10 to 25 °C
- Alcohol tolerance for alcoholic fermentation: up to 16 % Vol.
- Alcohol tolerance for bottle fermentation: base wine, up to 12 % Vol.
- Volatile acidity production: low
- Nitrogen requirements: average
- SO_2 production: average
- H_2S production: low
- Glycerol production: average
- Acetaldehyde production: average
- Pyruvic acid production: average
- Good fermentation kinetics under difficult conditions: low pH, low turbidity, high pressure

Organoleptic properties:

- Production of esters with complex white or yellow stone fruit aromas, or red fruit in the case of red and rosé wines.
- Produces high quality sparkling wines with elegant aromas and balanced flavors.

APPLICATION FIELD

- For the production of red, white or rosé sparkling wines produced by the Charmat method (closed tank).
- For the production of aromatic sparkling wines with complex and fruity aromas

APPLICATION RATE

Recommended application rate: 20 g/hL for alcoholic fermentation, 10 to 20g/hL for bottle fermentation.
Maximum application rate according to current European regulations: none.

Closed Tank Method

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YEASTS

INSTRUCTIONS FOR USE

Alcoholic fermentation:
In order to optimize the performance of **SP49®** yeast, we recommended using a yeast nutrient suitable for alcoholic fermentation during rehydration of yeast.
For the production of base wines with a low pH and/or high levels of SO_2, add yeast starter in 10 to 20 times its weight of must and ferment for 6 to 12 hours.
Then, add yeast starter at top of the tank together with the fermentation activator.

Second fermentation:
In order to optimize the performance of the **SP49®** yeasts during second fermentation, we recommended using **START Y SP** during rehydration of yeast.
Dissolve **START Y SP** in 20 times its weight of water at a temperature between 35 and 40°C and add **SP49®** yeast. Leave for 15 minutes maximum, before proceeding to the yeast starter and yeast multiplication steps which produces volume of yeast starter required and acclimatizes yeast to alcohol and other specific conditions of wine (pH, SO_2, temperature…).
To do so, the production of yeast starter should take 2 to 5 days following recommendations by Enartis Vinquiry.

Precaution for use :
For oenological and specifically professional use.
Use according to current regulation.

PACKAGING

500 g vacuum-packed sachet – box of 20 x 500 g.

STORAGE

Store in a cool, dry place in its original packaging.
Once open: use quickly.

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