



SO.COOL®



Intense aromatic expression of citrus notes

Production of fermentation esters

Freshness oenological itinerary



GOOD TO KNOW!

If you need to add nutrients, avoid adding mineral nitrogen at the start of alcoholic fermentation so as not to block the assimilation of amino acids. **In fact, in the presence of high concentrations of mineral nitrogen, the NCR* system blocks the assimilation of amino acids.** So it is preferable to add organic nitrogen with the **NUTRICELL® FULLAROM** nutrient.

In the event of proven abiotic stress, remember **the importance of restoring the nutritional balance of your must** with **NUTRIMUST® B+**.

**NCR, or Nitrogen Catabolite Repression, is an important mechanism in yeast metabolism. It acts as a means of regulation, "repressing" the use of complex nitrogen sources when mineral nitrogen sources are abundantly available.*



OENOLOGICAL GOALS

- Enhances citrus notes (grapefruit, lemon and orange zest) of white and rosé wines.
- Uses a strain that produces very few sulphur compounds (SO₂, H₂S and acetaldehyde) for a NOLO itinerary.



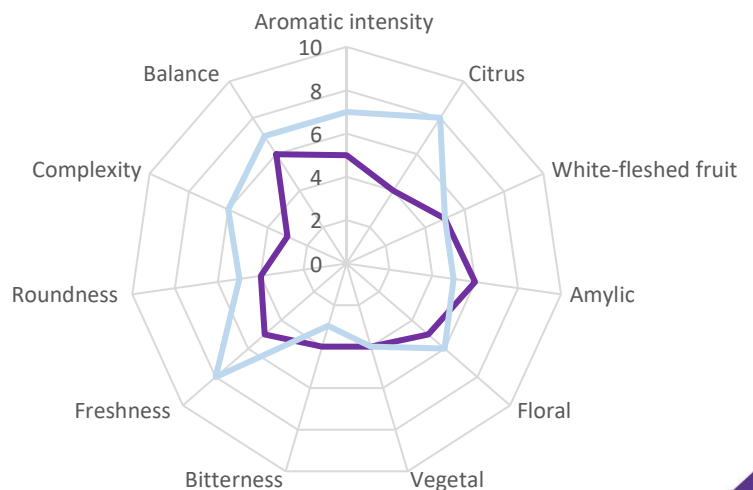
TEST RESULTS

SENSORY PROFILE

SO.COOL® helps to produce white and rosé wines with a **fresh, intensely fruity aromatic profile** (Figure 1).

Figure 1. Sensory analysis of Grenache wines. Tasting results obtained by a panel of 8 oenologists.

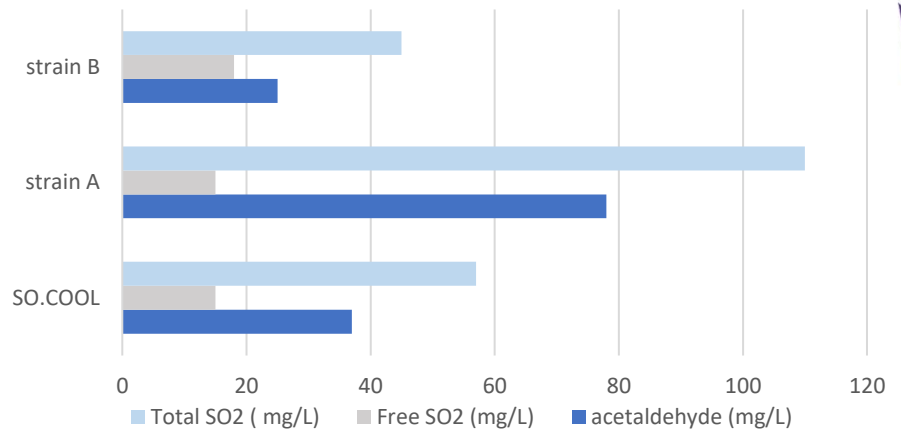
— SO.COOL®
— Control strain





LOW PRODUCTION OF SO₂
SO.COOL® results from a **research programme combining hybridisation and genetic knowledge**. This has enabled us to select a strain which is aromatic (strain A) and produces very few sulphur compounds (strain B) (Figure 2).

Figure 2. SO₂ and acetaldehyde concentrations measured in Chardonnay wines.



OENOLOGICAL PROPERTIES

Species	Killer factor	Fermentation kinetics	Optimum FA T°C	Resistance to ethanol	Nutritional requirements	Glycerol production	SO ₂ production	AV production	H ₂ S production
<i>S. cerevisiae</i>	Killer positive	Average if T° < 16°C	10 - 16°C	16.5% vol.	Low	6-8 g/L	Average	Low	Low



INSTRUCTIONS FOR USE

Disperse the active dry yeasts (ADY) in 10 times their weight of a mixture of water and must in equal proportions and at a temperature between 35 and 40°C.

Example: 500 g of LSA in a mixture of 2.5 L of water and 2.5 L of must at 37°C.

Leave to rest for 20 minutes, then gently homogenise the leaven. If the temperature difference between the leaven and the must does not exceed 10°C, add the leaven directly to the must. Otherwise, double the leaven with must, wait 10 minutes, homogenise gently and add to the must.

Precautions for use :

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



DOSAGE

Rehydration: 20 g/hL



PACKAGING



500 G



STORAGE

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

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