



SO.THIOL®



**Aromatic intensity
and freshness**

**Optimises the
conversion of
precursors**

**For use on grape
varieties of all
colours**



GOOD TO KNOW!

Conversion into **number of odour units (NOU)** corresponds to the concentration of a volatile compound reduced to **its perception threshold**. It gives a better idea of the importance of a volatile compound or a family of volatile compounds in the overall organoleptic character of the wine. The NOU can be used to **characterise yeasts according to their aromatic profile**.



OENOLOGICAL GOALS

- To enhance the freshness and aromatic complexity of white, rosé and red wines in the face of today's climatic challenges.
- To produce wines with an intense, fruity aromatic profile regardless of the concentration of precursors in the must.
- To optimize the revelation of volatile thiol molecules.

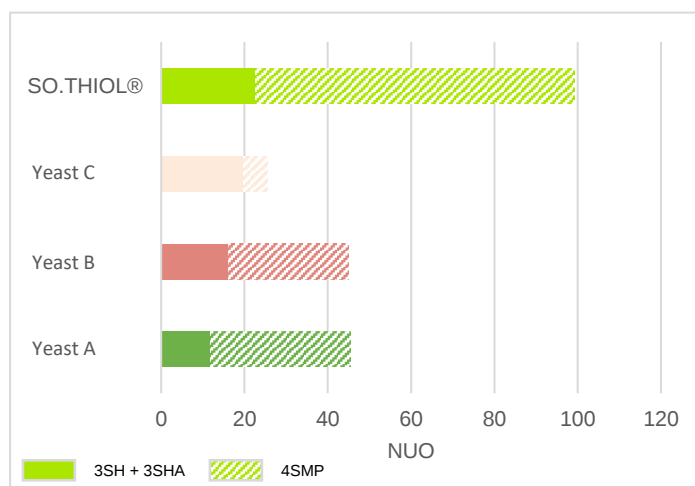


TEST RESULTS

NUMBER OF ODOUR UNITS (NOU)

SO.THIOL® is able to **transform glutathione and cysteine thiol precursors** into 3SH and 3SHA or 4SMP. The conversion of the concentration of these molecules into the number of odour units is a perfect illustration of the **intense exotic fruit and citrus flavour profile** produced by this strain. (Figure 1).

Figure 1. Number of odour units of volatile thiols (3SH+3SHA and 4SMP) measured in Sauvignon Blanc wines for different thiol-revealing yeast strains.





THE AROMA BUFFER AND AROMAS OF RED WINES

All wines share a **common aromatic base**, made up of β -damascenone and 27 fermentation molecules present beyond their perception threshold. This base acts as a 'buffer' – **the addition or removal of certain compounds has little effect on the aromatic perception** of the wine. The buffer can only be ruptured by adding certain molecules, such as **thiols in red wines**. **SO.THIOL®** converts a great deal more precursors than the average of other strains, producing very fruity red wines **with blackberry and blackcurrant aromas typical of the expression of thiols in red wines** (Figure 2).

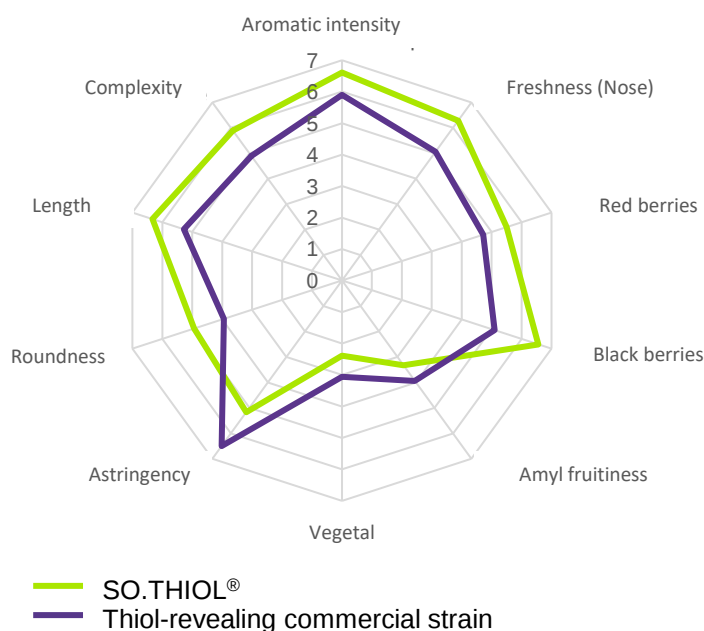


Figure 2. Sensory analysis of thermovinified Syrah wines. Tasting results obtained by a panel of 9 oenologists.



OENOLOGICAL PROPERTIES

Species	Killer factor	Fermentation kinetics	Optimum AF T°C	Ethanol resistance	Nutritional requirements	Glycerol production	SO ₂ production	VA production	H ₂ S production
<i>S. cerevisiae</i>	Killer positive	Fast and complete	16-18°C for white and rosé 20-23°C for red	14,5% vol.	Low	6-8 g/L	Low	Low	Low



INSTRUCTIONS FOR USE

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

Example: 500 g of ADY into a mixture of 2.5 L water and 2.5 L must at 37°C. Leave to stand for 20 minutes, then gently homogenise the leaven. If the difference in temperature between the leaven and the must is 10°C or below, incorporate the leaven directly into the must. Otherwise, double the leaven with must, wait 10 minutes, gently homogenise and incorporate into 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 the original packaging in a cool, dry location.
Use immediately after opening.

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