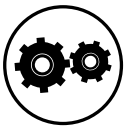




La Excellence® DS



Excellence® DS is a new strain of yeast, derived from breeding techniques, for the production of red wines. It has been selected for its excellent fermentary abilities, even at high degrees, as well as for its organoleptic contribution which combine fruity freshness with softness, structure and finesse on the palate.



OUR SELECTION CRITERIA

Fermentary characteristics:

- Strong capacity for implantation
- Alcohol tolerance up to 16 % vol.
- Low production of volatile acidity
- Medium nitrogen requirements
- Good compatibility with malolactic bacteria:
 - ♦ low production of SO₂ and medium chain fatty acids

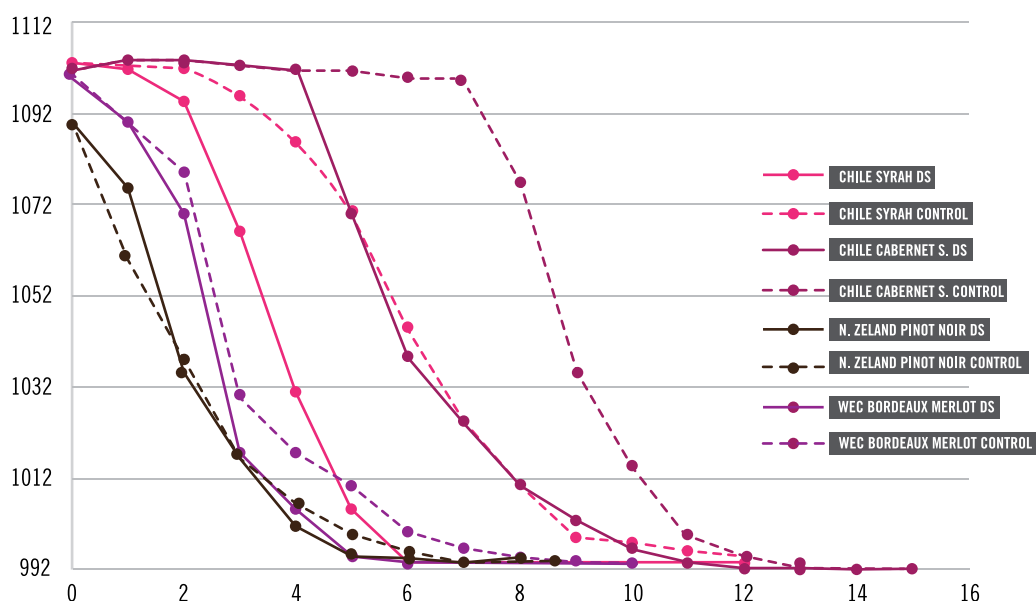
Organoleptic characteristics:

- Amplifies the notes of fresh fruits and brings freshness on the nose
- Improves the tannic structure and the stability of the colour
- Accentuates the length and volume on the palate

EXPERIMENTAL RESULTS



FIGURE 1. CAPACITY FOR IMPLANTATION AND FERMENTATION KINETICS



On different grape varieties, in different wine regions of the world: Excellence DS starts a fast fermentation, proof of its strong capacity for implantation. The fermentation kinetics are fast and straightforward.

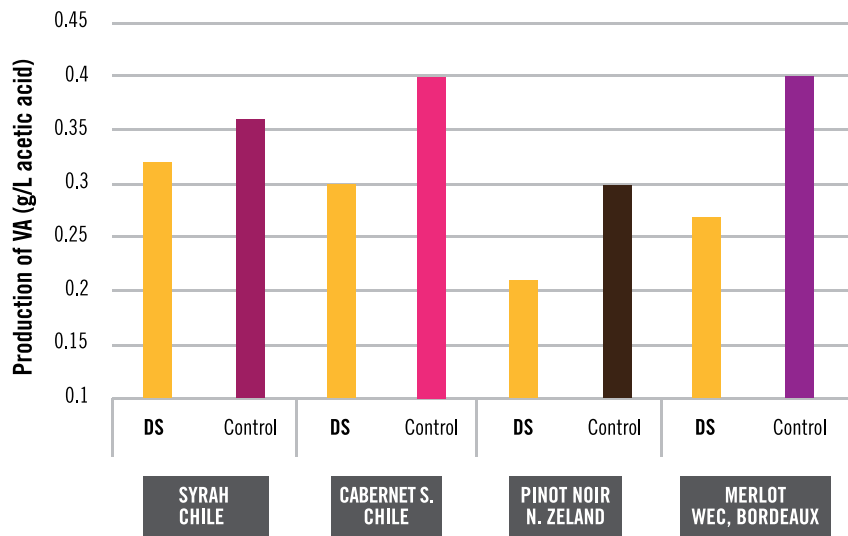
FIGURE 2. IMPACT ON THE COLOUR AND TANNINS

	Excellence® DS	Strain A	Strain B	Strain C
ICM	14,27	12,69	13,68	12,68
Colour Stability (ΔNTU)	143	182	196	169
IPT (D0280)	58	59	59	57

🔥 WEC Trial, Bordeaux, merlot :

Excellence DS enables the production of red wines with more colour and better stability, without favoring an over-extraction of tannins (IPT).

FIGURE 3. LOW PRODUCTION OF VOLATILE ACIDITY



Tasting notes:

🍷 Syrah, Chile :

«Gives a very interesting **structure and complexity.**»

🍷 Cabernet-Sauvignon, Chile :

«For top quality wines, the DS brings **roundness, finesse and aromatic complexity**»

🍷 Pinot noir, New-Zeland :

«Gives a nice **fruity note, ferments very well.** It is at the level of my other high-end yeasts»



Our **strain Excellence DS** has given **complete satisfaction** in different oenological conditions and **several grape varieties** (Merlot, Cabernet Sauvignon, Syrah, Pinot Noir).



PACKAGING

Packet of 500g. Box of 10kg.



UTILISATION

Dosage: 20g/hL

Preparation and conservation:

Please refer to the instructions found on the packaging or the technical data sheet.

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