



Solutions for wine making

# Excellence SP

***Saccharomyces cerevisiae* – Strain SP selected by Sarco**

**Selected yeast for the production of high quality red wines.**

**EXCELLENCE SP produces meaty wines favouring red fruits grades. With its fermenting capacities, EXCELLENCE SP is recommended for the production of premium to icon red wines.**

## OENOLOGICAL INTEREST

- High alcohol production: >15°C.
- Easy implanting, regular and thorough fermentation.
- High polysaccharide production.
- Low volatile acidity production.
- High revelation of red fruits aromas.

## APPLICATION

- Production of premium to icon red wines.
- Thanks to its high polysaccharide and glycerol production, EXCELLENCE SP produces meaty and supple wines.
- EXCELLENCE SP enhances red fruits aromas and so is recommended for Merlot, Cabernet, Syrah, Malbec and Pinot noir grape varieties wine-making.

## DOSAGE

- > 20g/hL (1.67 pound/1000 gallon).

## PREPARATION

- Mix EXCELLENCE SP in 10 times its weight of water, between 35 and 40°C. Leave to rise for 20 minutes and homogenize.
- Pour the solution in 3 times its volume of the must to be inoculated in order to avoid any thermal shock affecting the yeasts. Then wait for 10 minutes, finally, add the reactivated yeast starter into the tank to ferment and homogenise by pumping-over.

## PACKAGING

- > 500 g sachet. Box of 10kg.

## PRESERVATION

- > Store in a cool and dry place in its original and air-tight sealed package. Do not store once opened.

