



Solutions for wine making

# Excellence FR

***Saccharomyces cerevisiae* – Strain RB4 selected by Sicarex in Beaujolais area for “Primeur wine”**

**Elaborate red wines with red fruit aromas.**

**Excellence FR produces intense and expressive aromas of red fruits thanks to a high level of volatile esters. It is also characterised by richness and length in the mouth.**

## OENOLOGICAL INTEREST

- Rapid and effective implantation
- High production of volatile esters
- Rapid development of the alcoholic fermentation and complete sugar fermentation, with a very low production of volatile acidity.
- Rich and persistent in mouth.

## SENSORY PROFIL

> The blind tasting confirmed that Excellence FR allowed obtaining qualitative, intense wines at the aromatic level: significantly more intense and fruitier, with a higher quality in mouth. The wines are characterized by more and smooth tannins.

## DOSAGE

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

## PREPARATION

### > **Reactivation:**

- Mix the yeast together with 10 times its weight in warm water (35-40°C). Leave to rise for 20 minutes and homogenize. So as to avoid thermal shocks, dilute this reactivation milieu with 3 times the must volume of the tank to be cultured and wait 10 minutes.
- Verify that the difference of temperature between the leaven and the must is inferior to 5°C.

### > **Incorporation:**

- Pour directly the leaven in the tank.

## 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.

**Blue H<sub>2</sub>O Filtration Pty Ltd**

**The Filtration Specialists**

**+61 (03) 9564 7029**

[www.bhftechnologies.com.au](http://www.bhftechnologies.com.au)

