



Excellence E2F (Effervescent)

Saccharomyces cerevisiae galactose – (ex- bayanus)

Strain selected for the production of effervescent wines by the traditional method (base wine and second alcoholic fermentation) and for restarting stuck fermentations. Remarkable fermentary capacities and aromatic pureness.

FIELD OF USE

- > Excellence E2F is for the production of wines with a great aromatic finesse thanks to its resistance to alcohol and its fructophilic characteristics.
- > With excellent ability to adapt to and resist hostile environments (low pH, temperatures and levels of nitrogen) Excellence E2F allows a fast and complete consumption of the sugars.
- > Low production of undesirable secondary aromas, Excellence E2F helps to preserve the aromatic typicity of each variety.

OENOLOGICAL INTEREST

- > Species: *Saccharomyces cerevisiae* GAL - (ex- bayanus)
- > Character killer
- > Fructophilic capacity: Good
- > Nitrogen requirements: Low
- > Alcohol tolerance: High (until 17 % Vol.)
- > Latent phase: Short
- > Fermentary kinetics: Regular and complete between 8 and 30°C
- > Production of SO₂: Low
- > Production of volatile acidity and H₂S: Low
- > Foam formation: Low
- > Resistant to low pH

DOSAGE

- > Still wine production: 20 g/hL
- > Restarting fermentation: 20 to 40 g/hL with preparation of starter culture
- > Secondary fermentation (traditional method): 10 to 20 g/hL with preparation of a starter culture

INSTRUCTION FOR USE

For the inoculation of still wines

Rehydration

In a clean container, rehydrate in 10 times its weight in water at **35-37°C**. Mix and leave to rest for 20 minutes.

> In order to avoid a thermic shock, dilute the yeast/water mix with 3 times its volume of must from the tank to be inoculated then wait 10 minutes. Check that the difference between the yeast mix and the tank to be inoculated is less than 10°C before adding. The total time of preparation should not exceed 45 minutes.



la Solutions for wine making

For the best results we recommend you use Oenostim in the rehydration water.

For the secondary fermentation

Preparation of the starter culture

> After rehydration it is necessary to acclimatise the yeast to the alcohol and other conditions specific to the wine (pH, sugars, SO₂, temperature...). Carry out a starter culture for 12 to 24 h followed by a multiplication of roughly 3 days, following the advice of your oenologist. This preparation phase is essential for the success of the secondary fermentation.

For restarting fermentation

> A full protocol is available in our booklet « Process Standard Version 04 ». Methods: restarting alcoholic fermentation.

PACKAGING

> Vacuum packed bags of 500 g. Cardboard boxes with 10kg.

CONSERVATION

- > Keep in a cool, dry place in the original packaging. Respect the best before date.
- > Once opened use quickly.

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